

Aspergillus oryzae Fermentation Powder

Product Information

Description	Aspergillus oryzae Fermentation Powder is a microbial fermentation product produced by Aspergillus oryzae, a GRAS (Generally Recognized As Safe) fungus widely used in traditional food fermentation. This product contains a rich enzyme system including proteases, amylases and other hydrolases generated during the fermentation process. When used as a feed additive, it effectively improves feed digestibility, promotes nutrient absorption, enhances intestinal health and supports immune function in livestock and poultry, making it a valuable natural growth promoter for animal nutrition applications.
Appearance	Brown to dark brown powder
Form	powder
Stability	24 Months
Storage	Store in cool, dry place;