

Fermented Whey Powder

Product Information

Description	Fermented Whey Powder is manufactured by deep□fermentation of whey with composite lactic acid bacteria followed by spray□drying. Rich in organic acids, peptides and small□molecule metabolites from lactic acid bacteria, it delivers a mild dairy fermented aroma. With good water□solubility, it modulates intestinal microecology and supports intestinal homeostasis. As a postbiotic fermented ingredient, it features favorable processing tolerance and is widely applicable for solid beverages, ice□creams, dietary supplements and other end□products.
Form	powder
Stability	24 Months
Storage	Store in cool, dry place