

## **Stachyose powder**



## What is Stachyose powder?

Stachyose powder is a naturally occurring tetrasaccharide, which is widely found in natural plants. At present, the production of stachyose mainly uses natural plants such as grass silkworms, silver bars, or soybeans as raw materials. It is made by decoloring, refining, and other processes. The pure product is a white powder with a slightly sweet taste and pure taste without any bad taste or odor. Stachyose powder can promote the proliferation of beneficial bacteria such as bifidobacteria and lactobacilli in the gastrointestinal tract.

## **Specification**

Page 1 of 2 https://www.bio-starch.com



Product Name	Stachyose Powder
Appearance	White powder
Specification	75% 80%
CAS No	10094-58-3
MF	C25H42O21
Test Method	HPLC
Stock	In stock
Shelf life	2 years
Storage conditions	Store in a cool & dry place, Keep away from strong light and heat.
Sample	Available

## **Packing**



Want to learn more about this product or have any questions?

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Page 2 of 2 https://www.bio-starch.com