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天天好

Tallyho 生物科技

玉米肽Corn Polypeptide 呵护肝脏的无负担植物来源

玉米肽是从天然食品——玉米中提取的蛋白质，再经过定向酶切及特定小肽分离技术获得的小分子多肽物质。

Tallyho玉米肽的优势

- 易吸收：优于氨基酸或蛋白质的吸收。
- 溶解性：在大范围PH下完全溶于水，无浑浊现象和沉淀物产生。
- 稳定性：对热稳定，组份不改变，功能不丧失。
- 安全性：天然食品蛋白，非转基因，安全可靠，无毒副作用。

应用范围

保健食品、普通食品、糖果、乳品、饮料等

功能描述

醒酒&缓解肝损伤

Tallyho玉米肽具备黄金比例的支链氨基酸低聚肽，能加速体内乙醇的分解和代谢。缓解肝损伤功能是其含有高F值。对酒精引起的肝脏损害，脂肪肝等可起到防治作用，具有显著的应用前景。

保护心脏

Tallyho玉米肽可抑制血管紧张素转换酶的活性，减少体内血管紧张素的生成，减轻血管紧张度，产生降压作用，保护心脏。也可预防高血压的发生，对正常人起保健作用。



Tallyho微信

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Chengde Hongyuan Fruit Industry Co., Ltd.

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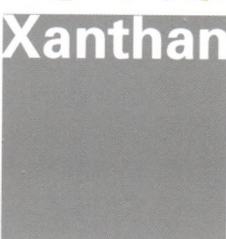
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