

Soybean flour

Chemical Properties

CAS No. : 68513-95-1

Formula:

Molecular Weight:

Storage: Powder: -20°C for 3 years | In solvent: -80°C for 1 year

Actual storage temperature shall be subject to the COA.

Biological Description

Description	Soybean flour is a defatted, slowly absorbed protein nutrient derived from soybeans (a leguminous plant). It exhibits antioxidant properties that help stabilize lipids in formulated foods and is commonly used in food production, such as in the development of gluten-free bread.
Targets(IC50)	Others

Inhibitor · Natural Compounds · Compound Libraries · Recombinant Proteins

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