



Microencapsulated Perilla Oil Powder, 50%

Cat. No. NEFA-0010

Lot. No. (See product label)

Product Name	Microencapsulated Perilla Oil Powder, 50%
Common Name	Microencapsulated Perilla Oil Powder, 50%
Synonyms	Microencapsulated Perilla Oil Powder, 50%
Description	Microencapsulation can effectively protect the oil, reduce the oxidative rancidity during the storage process, and greatly provide the convenience of the oil. Powdered oils have been used as seasonings in the production of biscuits and breads, as well as ingredients for instant desserts, ice cream and seasoning powders. For highly unsaturated fatty acids, microencapsulation can effectively reduce the possibility of oxidative deterioration. At the same time, for fishy or odorous oils, microencapsulation can also mask odors.
Product overview	<p>Perilla oil is considered a rich source of fatty acids, and contains both saturated and unsaturated fatty acids. Saturated fatty acids in perilla oil are mainly palmitic (5-7%) and stearic (1-3%). Monounsaturated fatty acids in perilla oil are oleic (12-22%), while polyunsaturated fatty acids in perilla oil are linoleic (13-20%), gamma-linolenic (0-1%), alpha-linolenic (54-64%), and arachidic (0-1%).</p> <p>In comparison to other plant oils, perilla oil exhibits one of the highest proportion of omega-3 fatty acids, which is between 54 and 64%. The omega-6 fatty acid component is usually around 14%.</p>
Morphology & Appearance	White to off-white free-flowing powder
Storage	Store at room temperature
Application	Hard capsules, gummies, beverages, energy bars, and pet food

FOR RESEARCH OR FURTHER MANUFACTURING USE ONLY

www.matexcel.com

Address: SUITE 210, 17 Ramsey Road, Shirley, NY 11967

Email: info@matexcel.com Tel: 1-631-869-4956 Fax: 1-631-910-2166