

Xanthohumol and Iso-Xanthohumol with a purity of > 80%!

In addition to the Xanthohumol fraction which has been used successfully in the brewing industry, pure Xanthohumol and Iso-Xanthohumol are now available.

Properties of Xanthohumol and Iso-Xanthohumol

- Neutral taste
- Haze free
- Fungicidal
- Anti-oxidative
- Anti-carcinogenic
- Antimicrobial
- Anti-mutagenic
- Inducer of „good“ enzymes
- Inhibitor of „bad“ enzymes

Potential Applications of Xanthohumol and Iso-Xanthohumol:

(in either Dry or liquefied form)

- Food and/or beverage additive
- Functional Foods and Functional Drinks
- Nutra-ceutical applications
- Phyto- and Pharmaceutical applications