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| Product name: | 2-Hydroxypropyl Beta Cyclodextrin |
| CAS: | 94035-02-6 |
| Grade: | |
| Details: | . Technical Parameter |
| | Appearance: White,powder,sweet,insipid and innocuous |
| | CAS No.:94035-02-6 |
| | Standard: USP-NF2022,EP,ChP2020,In-house Standard |
| | Molecular Formula: (C6H10O5)7•(C3H6O)n n=1~21 |
| | Molecular Weight: 1424 |
| | Product Description |
| | In medicine field |
| | 2-Hydroxypropyl-beta-cyclodextrin can increase the solubility of the medicine and |
| | biological availability, also add up the good effect and decrease the dose. |
| | Meanwhile, 2-HP-BETA-CD can control or adjust the reactive speed, lower the drug |
| | toxicity and enhance the stability of drugs. |
| | Moreover, it is for oral solution with the highest safety. |
| | In food field |

| Package: | | |
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| enhance the effects of emulsification with the combined use of food emulsifiers. 2-HPBCD can also make food preservative release slowly, raise the effect of anti-corrosion and extend the shelf life of food. In cosmetic field It can be used as a stabilizer, emulsifier, to taste agent, etc. It keep the fragrance slow release and lasting. It can increase the difficult soluble essence, water soluble spices. | | |
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