

## Yeast Fermented Vegan Collagen (food grade)

Yeast Fermented Vegan Collagen is a groundbreaking, animal-free supplement that mimics the benefits of traditional collagen. Through an innovative fermentation process using yeast, this vegan alternative is rich in essential amino acids that support skin elasticity, joint health, and overall wellness.

[Learn More](#)

### Product Information

Product Name	<a href="#">Yeast Fermented Vegan Collagen (food grade)</a>
Cat No.	<a href="#">CEFX-278</a>
Purity	Collagen 65-75%
Form	powder
Appearance	off-white or light yellow granular powder
Package	1kg/bag ,10kg /bag

### Applications

- **Nutritional Supplements:** Vegan collagen is increasingly being used in dietary supplement products, such as capsules, tablets, and powders, to support skin, hair, nails, and joint health.
- **Beverages:** It's incorporated into various beverages like smoothies, juices, and coffee to boost collagen intake without altering the taste significantly, catering to health-conscious consumers.
- **Dairy Alternatives:** It's used in plant-based dairy products like almond milk, yogurt, and cheese to enhance their nutritional profile and texture, providing similar benefits to those of traditional dairy.
- **Functional Foods:** Vegan collagen is a common additive in health bars, protein bars, and other functional food products, aimed at improving overall wellness through dietary means.

Creative Enzymes also provides other [products](#) for research or industry uses. Please [contact us](#) for any needs.