

NUCLEOTIDE COMPOSITION AND APPLICATION IN FOOD THEREOF

Abstract

A nucleotide composition used as a food additive consists of 58-72% CMP, 6-14% AMP, 10-18% UMP and 8-14% GMP, or consists of 58-70% CMP, 7.5-12.5% AMP, 12-16.5% UMP, 10-13% GMP and 0-2.5% IMP. The composition is used to prepare foods, such as an infant food and a dairy product, and achieves the following effects: improving immunostimulation, promoting growth and development, facilitating repair after intestinal injury, promoting the growth of intestinal beneficial microorganisms, and/or any combination thereof.

Fig. 1