

DRIED SCORPION



No	Parameter	Details
1	Name	Dried Scorpion
2	Scientific Name	LYCHAS MUCRONATUS
3	HS CODE	0410.90.90
4	Price	CALL
5	Stok	CALL
6	MOQ	CALL
7	Payment Term	20 % Advance (TT), 80 % LC At Sight

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Physical Characteristics

Size and

Appearance: Dried scorpions are typically small, ranging from 2 to 10 centimeters in length, depending on the species. They retain their characteristic segmented body and pincers, which can be visually striking.

Color: The coloration can vary but generally appears dark brown to black after drying. This color change is due to the dehydration process.

Texture: The exoskeleton becomes hard and brittle upon drying, which is a notable feature for identification.

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Chemical Composition

1. Proteins

Dried scorpions are rich in proteins, which play a crucial role in cellular regeneration and tissue repair. These proteins may also have specific biological activities that contribute to their medicinal properties.

2. Peptides

The presence of bioactive peptides in dried scorpions is significant, as these compounds can exhibit analgesic (pain-relieving) and antiinflammatory effects. Some peptides may also influence various physiological processes.

3. Minerals

Dried scorpions contain essential minerals such as calcium, magnesium, and zinc. These minerals are vital for numerous biological functions, including bone health, muscle function, and enzymatic reactions.

4. Amino Acids

Dried scorpions provide a range of amino acids, including essential amino acids necessary for protein synthesis and overall metabolic processes within the body.

5. Bioactive Compounds

Several bioactive compounds, such as flavonoids and alkaloids, have been identified in dried scorpions. These compounds are known for their antioxidant properties and potential to support the immune system.





	Category	Benefits
	Culinary Benefits	- High in protein (15-20g per 100g) and essential minerals such as iron, magnesium, and calcium.
o in the same	Traditional Medicinal Benefits	 Used in traditional Chinese medicine to treat ailments such as neurological disorders and hives. Believed to possess anti-inflammatory and analgesic properties. Traditionally thought to improve circulation and alleviate symptoms of certain conditions.
	Modern Medical Benefits	- Contains 17 amino acids and 14 trace elements essential for human health.
	Benefits for Cosmetics	- Not commonly referenced in cosmetic applications; no significant benefits noted in the search results.

Note: For detailed information on physical characteristics and chemical composition, we invite prospective buyers to conduct independent testing. You may visit our facility to observe the processes and collect samples for laboratory analysis, or we can send samples to you for further testing, with shipping costs borne by the buyer. Alternatively, you may engage SGS services at your own expense. Prospective buyers are also welcome to observe the quality control process in our warehouse through to the completion of stuffing.