

Aspergillus oryzae spore powder (feed grade)

Cat. No. PRBF-002

Lot. No. (See product label)

Introduction

Description Aspergillus oryzae is a common species of fungi, mainly distributed in grains, fermented foods, organic matter and soil. When cultured on PDA or rice koji juice medium, the colonies grow quickly, have a loose texture, and appear white at first. The colonies gradually turn into light yellow, yellow-green or green. As the mycelium and spores age, the color turns to yellow. Brown, colorless on the back. Aspergillus oryzae is a strain that produces complex enzymes. In addition to producing protease, it can also produce amylase, glucoamylase, cellulase, phytase, etc. Under the action of protease, the macromolecular proteins that are not easily digested are degraded into peptone, peptides and various amino acids; under the action of amylase, the amylose and amylopectin in the raw materials are degraded into dextrin and various low molecular sugars. species, such as maltose, glucose, etc.; it can also degrade difficult-to-absorb substances such as crude fiber and phytic acid in excipients, thereby improving nutritional value, health care efficacy and digestibility. It can also be used with certain bacterial strains and yeasts at the same time. In order to achieve the function of degrading macromolecular polymers such as cellulose, hemicellulose, and insoluble in water inorganic mineral salts, it is widely used in fermentation industries such as food, brewing, feed, and organic fertilizers.

Applications 1. Added during the fermentation of biofertilizer, straw decomposing agent, etc.; 2. Used as compound microbial fertilizer inoculant; 3. Used as fermentation agent for livestock manure and organic waste; 4. Added when fermenting animal feed.

Product Information

Form Powder

Activity 10B CFU/g