

Cellobiase for Alcohol Fermentation (Food Grade)

Cat. No. ASE-003

Lot. No. (See product label)

Introduction

Description Cellobiase is an enzyme which can hydrolyze the substrate with β - glucosidic bond. It can be used in the alcohol fermentation. It can hydrolyze the β -D-glucosidic bond of reducing end, which the acquisitions are isomalto-oligosaccharide, sugar ester, glycopeptide and etc.

Applications Enzyme by Alcohol Fermentation

Synonyms Cellobiase; enzyme for alcohol fermentation; Cellobiase for Alcohol Fermentation

Product Information

Form Liquid

CAS No. 9033-06-1

Activity 5,000u/ml

pH Stability 3.5-7.0

Optimum pH 4.5-5.0

Optimum temperature 30-60°C, favorable at 50°C

Unit Definition 1 unit of Cellobiase equals to the amount of enzyme required to hydrolyze salicin per minute to produce 1 μ mol of reducing sugar (in terms of glucose) at 50°C and pH4.8.

Usage and Packaging

Package 25kgs/bag, 1.125kgs/bag

Storage and Shipping Information

Storage Should be stored in a cool place avoiding high temperature. Powder: 12 months at 25°C, activity remain >90%. Increase dosage after shelf life.