

Asparaginase (Food grade)

Cat. No. EXWM-4377

Lot. No. (See product label)

Introduction

Description

Asparaginase, also known as asparaginase, asparaginase, etc., can specifically hydrolyze the amide bond of asparagine to generate aspartic acid. In the process of high-temperature production of starch-rich foods (such as French fries, puffed foods, etc.), a substance that has a potential carcinogenic effect on the human body - acrylamide will be produced, and asparaginase can reduce the precursor of acrylamide. The method of body-asparagine content inhibits the production of acrylamide and achieves the purpose of reducing the content of acrylamide in the product.

Product Information

Form Light yellow or tan powder

EC Number EC 3.5.1.1

CAS No. 9015-68-3

Activity $\geq 3,000$ u/g

Reaction L-asparagine + H₂O = L-aspartate + NH₃

Notes This item requires custom production and lead time is between 5-9 weeks. We can custom produce according to your specifications.

Storage and Shipping Information

Storage Store in a cool, dry place