

## malolactic enzyme

Cat. No. EXWM-4754

Lot. No. (See product label)

### Introduction

#### Description

The enzyme is involved in the malolactic fermentation of wine, which results in a natural decrease in acidity and favorable changes in wine flavors. It has been purified from several lactic acid bacteria, including *Leuconostoc mesenteroides*, *Lactobacillus plantarum*, and *Oenococcus oeni*. The enzyme contains a tightly bound NAD<sup>+</sup> cofactor and requires Mn<sup>2+</sup>.

#### Synonyms

mleA (gene name); mleS (gene name)

### Product Information

#### Form

Liquid or lyophilized powder

#### EC Number

EC 4.1.1.101

#### Reaction

(S)-malate = (S)-lactate + CO<sub>2</sub>

#### 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 it at +4 °C for short term. For long term storage, store it at -20 °C~-80 °C.