Creative Enzymes®

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+ cofactor and requires Mn2+.
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 + CO2
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 ℃ for short term. For long term storage, store it at -20 ℃~-80 ℃.