Creative Enzymes®

Anthocyanase (Food grade)

Cat. No. NATZ-003

Lot. No. (See product label)

Introduction

Description	Anthocyanase is a β-glucosidase with very low specificity, which can decompose colored anthocyanins into anthocyanins and glucose, and then into colorless acridone decomposition products and glucose, so as to achieve the purpose of decolorization. It is mainly used as an anthocyanin remover in the canned production of peaches and cherries, after decomposing the anthocyanins, it can prevent discoloration caused by metal ions. It can also be used to improve the color of fruit juice, jam, jelly, fruit wine and other products.

Product Information

Form	powder