Creative Enzymes®

Nuclease from Penicillium citrinum (food grade)

Cat. No. NPCF-001

Lot. No. (See product label)

Introduction

Description	Phosphodiesterase (Nuclease) is a 5'-phosphodiesterase independently developed by our company based on the characteristics of the production process of enzymatic production of high (I+G) content yeast extract and 5'-nucleotides. It is extracted and freeze-dried from the culture medium of Penicillium citrinum. It is a type of enzyme preparation that can directionally hydrolyze nucleic acids into 5'-nucleotides. 5'-Nucleotide has a strong flavor-enhancing effect and is a valuable food flavor enhancer. When nucleotides are mixed with amino acids, they will produce a flavor that cannot be achieved by a single flavor agent. The effect is to double the umami taste, that is, the synergistic effect. When used in food, it has the function of highlighting the main flavor, improving the flavor, and suppressing odors. At the same time, nucleotides have a synergistic effect on sweetness and meaty taste, and have a synergistic effect on salty, sour, and bitter tastes. , fishy smell and burnt smell have a killing effect. Therefore, phosphodiesterase plays an extremely important role in the industrial production of nucleotides and the production of seasoning foods such as yeast extract.

Product Information

Form	Light yellow or yellow powder
Activity	50,000u/g