

Rhizopus Oryzae Powder

Cat. No. CEFX-266

Lot. No. (See product label)

Introduction

Description Rhizopus oryzae is one of the most important molds in Chinese medicine and wine

making . It is also common in soil, air and other materials. The colonies are lax or

dense, initially white and then turning grayish brown to blackish brown.

Pseudoroots well developed, finger-like or rhizomatous branches. Mycelium forming thick wall spores, jointed spores are not seen. Development temperature 30 \sim 35 °C, optimal temperature 37 °C, 41 °C can also grow. It can saccharify starch, convert sucrose and produce lactic acid, transbutylene glycol and trace alcohol.

The ability to produce L(+) lactic acid is strong, up to about 70%.

Applications Rhizopus oryzae is often used in fermentation engineering to convert starch to

glucose using the enzyme starch saccharase it secretes.

Usage and Packaging

Package 1kg Aluminum Foil & PE Bag

Storage and Shipping Information

Storage Keep away from light, sealed and dry under 20 °C

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