Creative Enzymes®

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 ~ 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