

endo-1, 4- β -xylanase for beer production

Cat. No. BER-1516

Lot. No. (See product label)

Introduction

Description

Xylanase (for beer production) is a biological enzyme preparation made by deep liquid fermentation and refinement of *Trichoderma reesei*, which is widely used in the production of beer, etc. The cell wall of barley endosperm is mainly composed of β -glucan and arabinoxylan. Barley endosperm cell wall is mainly composed of β -glucan and arabinoxylan. The main chain of xylan is made up of xylose molecules connected by β -1,4 glycosidic bonds, and there are some large substituent groups attached to the main chain. β -1,4-endo xylanase is a key enzyme in xylan degrading enzymes that can produce xylooligosaccharides and xylose with different lengths by endo-cleavage of the xylan main chain.

Product Information

Source	Trichoderma reesei
Appearance	Light yellow to brownish-yellow solid powder
Form	Powder
EC Number	3.2.1.8
pH Stability	4.5-6.0
Optimum pH	4.5-5.5
Optimum temperature	45°C-75°C
Stabilizers	The product was originally packaged in a cool, dry environment with shelf life of 12 months.

Storage and Shipping Information

Storage	This product is active biological agents, transport and storage process should be dark, low temperature, dry, ventilated.
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