Creative Enzymes®

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.