Creative Enzymes®

Native Aspergillus niger Phospholipase B

Cat. No. NATC-204

Lot. No. (See product label)

Introduction

Description

Phospholipase is a biological preparation made from Aspergillus niger by deep liquid fermentation and ultrafiltration. Phospholipase is a kind of enzyme that can hydrolyze glycerophospholipids in organisms. According to its hydrolysis of phospholipids can be divided into five categories: phospholipase A1, phospholipase A2, phospholipase B, phospholipase C and phospholipase D. Creative Enzymes food grade phospholipase belongs to phospholipase B. The phospholipase has a wide range of temperatures and pH action, and it has been widely used in the food industry.

Applications

Vegetable Oil Degumming: Phospholipase B plays a crucial role in the degumming process of vegetable oils. By hydrolyzing phospholipids, it effectively removes gummy impurities from the oil, improving its purity and stability, as well as enhancing the taste and color. Improving Food Texture: Phospholipase B can be used to modify the structure of phospholipids in food, thereby improving the texture and taste of food products. For example, using phospholipase B in dairy and baked goods can enhance their emulsification stability and mouthfeel.

Product Information

Source	Aspergillus niger
Appearance	White to off-white solid powder
Form	Powder
Optimum pH	5.5-7.5
Optimum temperature	30-45°C

Storage and Shipping Information

Storage

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