Creative Enzymes®

# Xylan

*Cat. No. EXTZ-576*

*Lot. No.* (See product label)

## *Introduction*

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| ***Description*** | Xylan is one of the major components of plant cell walls, accounting for approximately 15% to 35% of the plant cell dry weight. In the food industry, xylan is used for flour processing and improvement to produce specialty flours and enhance the quality of baked and steamed products. In the brewing industry, the decomposition of xylan or pentosan helps reduce wort viscosity and resolve haze issues caused by these carbohydrates. In the feed industry, xylan can effectively degrade anti-nutritional factors in plant-based feeds, improve feed utilization, promote the growth of beneficial bacteria, and inhibit the proliferation of harmful bacteria, thereby increasing animal survival rates and production performance. |

## *Product Information*

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| ***Form*** | Powder |
| ***CAS No.*** | 9014-63-5 |
| ***Purity*** | 99% |