Creative Enzymes®

# α-Rhamnosidase (food grade)

*Cat. No. NATC-218*

*Lot. No.* (See product label)

## Introduction

***Description***

Rhamnosidase is purified and refined by deep liquid fermentation of fungal species. It acts on α-1,2, α-1,3, α-1,4, α-1,6 and other α-linked glycosidic bonds. It can hydrolyze the non-reducing combing glycosidic bonds bound to the end of the substrate and release rhamnose and the corresponding ligands.

***Applications***

It can partially or completely replace acid-base hydrolysis in plant extraction, reducing environmental pollution and increasing the yield of active ingredients. It is used to remove the bitterness of naringin in citrus juice by hydrolyzing naringin into rhamnose and hesperidin, where hesperidin is an important precursor for the industrial production of sweeteners. It acts on terpenoid glycosides to improve the aroma components in grape juice, wine, beverages, and produce food additives. It can hydrolyze naringin and limonin in Rutaceae fruits to remove bitterness from fruit juices, making the juice more balanced in flavor and more palatable. It can enhance the bioavailability of flavonoids and is used in the production of functional beverages. It is used to catalyze the hydrolysis of rutin for the biosynthesis of quercetin, a hot pharmaceutical compound. It catalyzes the synthesis of prunin from naringin, which can be used as a raw material for various pharmaceutical products. It is used for the biotransformation of plant active ingredients.

## Product Information

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| ***Appearance*** | Powder |
| ***CAS No.*** | 37288-35-0 |
| ***Optimum pH*** | pH4.0-5.0 |
| ***Optimum temperature*** | 45°C-60°C |

## Usage and Packaging

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| ***Package*** | 1kg/aluminum foil bag or 25kg/cardboard drum |

## Storage and Shipping Information

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| ***Storage*** | Store sealed, protected from light and below 20°C. |