

## Nucleases (food grade)

Cat. No. NATZ-006

Lot. No. (See product label)

### Introduction

**Description** Nuclease is a type of enzyme preparation that can hydrolyze nucleic acid into 5'-nucleotides. This product is extracted and freeze-dried from the culture fluid of *Penicillium citrinum*. It is suitable for the enzymatic production of yeast extracts with high (I+G) content and 5'-nucleotides. 5'-nucleotides have a synergistic effect on sweetness and meaty taste, and have a killing effect on salty, sour, bitter, fishy and burnt tastes. It can be used in food to highlight the main taste, improve the flavor and inhibit odor.

### Product Information

**Form** Powder