Creative Enzymes®

Thioglucosidase/Myrosinase from white mustard seed

Cat. No. EXTZ-740

Lot. No. (See product label)

Introduction

Description	Myrosinase is an enzyme widely present in cruciferous plants, naturally produced during the growth process of plants to break down glucosinolates, generating physiologically active isothiocyanates and other compounds. The glucosinolate myrosinase system is considered to be a defense system evolved in cruciferous plants against herbivorous insects and pathogens. It is activated when plants are subjected to mechanical damage or biological attacks, and can convert glucosinolates in plants into biologically active thiocyanates and other compounds, which have a certain defensive effect on plants. White mustard seed is the dried mature seed of Sinapis alba (Brassica alba), a plant belonging to the genus Brassica in the Brassicaceae family. It is a common raw material with medicinal, edible and seasoning values, and also serves as one of the natural sources of myrosinase.

Product Information

Species	White mustard
Source	Seed
Form	Powder