

## Phytase (food grade)

Cat. No. NATZ-063

Lot. No. (See product label)

### Introduction

#### Description

Phytase is produced using *Aspergillus niger* through liquid deep fermentation, ultrafiltration, and other refining processes. Phytase can degrade phytate phosphorus into inositol and phosphoric acid. As an environmentally friendly enzyme preparation, it plays an important role in reducing phosphorus usage. As a novel food additive, phytase can improve mineral absorption in the human body and enhance food processing techniques.

### Product Information

**Form** Light brownish-yellow powder

**Optimum pH** 4.5-5.5

**Optimum temperature** 50°C-60°C