Creative Enzymes®

ε-poly-L-lysine·HCl

Cat. No. EXTZ-792

Lot. No. (See product label)

Introduction

Description	ε-poly-L-lysine·HCl is composed of L-lysine units linked by amide bonds formed between the carboxyl and ε-amino groups. It is a pale yellow powder with strong hygroscopic properties and a slightly bitter taste. Produced through Streptomyces fermentation, it exhibits broad-spectrum antibacterial activity. As a natural preservative, ε-poly-L-lysine·HCl is widely used in food additives.
Applications	It is added to food as a preservative and is used in instant rice, pre-cooked noodles, cooked vegetables, seafood, sauces, soy sauce, fish fillets, and other products.

Product Information

Appearance	White to cream-colored powder
CAS No.	28211-04-03
Molecular Formula	[C6H12N2O·HCl] n·H2O, n=25-35
Molecular Weight	4130-5776
Purity	≥95%