

Hyaluronidase, food grade

Cat. No. EXTZ-820

Lot. No. (See product label)

Introduction

Description

Hyaluronidase (food grade) is an enzyme preparation that catalyzes the hydrolysis of hyaluronic acid and other glycosaminoglycans in the extracellular matrix. As a food-grade product, it is produced under strict quality control standards suitable for food and dietary supplement applications. Hyaluronidase finds applications in promoting the absorption and bioavailability of hyaluronic acid supplements, enhancing tissue permeability and supporting joint health formulations. The enzyme is typically sourced from animal tissues or microbial fermentation, with controlled activity levels optimized for oral supplementation and functional food applications.

Product Information

Source	Animal tissue / microbial fermentation
Form	White to off-white powder
EC Number	3.2.1.35
CAS No.	37326-33-3

Storage and Shipping Information

Storage	Store in cool, dry place (2-8°C)
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