Creative Enzymes®

Cellobiase for Alcohol Fermentation (Food Grade)

Cat. No. ASE-003

Lot. No. (See product label)

Introduction

Description	Cellobiase is an enzyme which can hydrolyze the substrate with β- glucosidic bond. It can be used in the alcohol fermentation. It can hydrolyze the β-D-glucosidic bond of reducing end, which the acquisitions are isomalto-oligosaccharide, sugar ester, glycopeptide and etc.
Applications	Enzyme by Alcohol Fermentation
Synonyms	Cellobiase; enzyme for alcohol fermentation; Cellobiase for Alcohol Fermentation

Product Information

Form	Liquid
CAS No.	9033-06-1
Activity	5,000u/ml
pH Stability	3.5-7.0
Optimum pH	4.5-5.0
Optimum temperature	30-60°C, favorable at 50°C
Unit Definition	1 unit of Cellobiase equals to the amount of enzyme required to hydrolyze salicin per minute to produce 1 μmol of reducing sugar (in terms of glucose) at 50°C and pH4.8.

Usage and Packaging

Package	25kgs/bag, 1.125kgs/bag

Storage and Shipping Information

Storage	Should be stored in a cool place avoiding high temperature. Powder: 12 months at 25°C, activity remain >90%. Increase dosage after shelf life.