

Glucose Oxidase (Food Grade)

Cat. No. BAK-001

Lot. No. (See product label)

Introduction

Description

Glucose Oxidase is made from selected strains of *Aspergillus niger* using submerged fermentation, extraction and refining techniques. It catalyzes the oxidation of glucose into glucono- δ -lactone and hydrogen peroxide. It's used in various food applications to improve qualities like dough handling, bread structure, and product shelf life. It can also be used for oxygen removal and glucose reduction in beverages.

Applications

Baking Enzyme

Synonyms

glucose oxyhydrase; corylophyline; penatin; glucose aerodehydrogenase; microcid; β -D-glucose oxidase; D-glucose oxidase; D-glucose-1-oxidase; β -D-glucose:quinone oxidoreductase; glucose oxyhydrase; deoxin-1; GOD; glucose oxidase enzyme; GOx; notatin; glucose oxidase

Product Information

Source

Aspergillus niger

Form

Powder

CAS No.

9001-37-0

Activity

10,000u/g

Optimum pH

6.0

Optimum temperature

30 ° C

Unit Definition

One unit is defined as the amount of enzyme required to oxidize 1.0 μ mol of β -D-glucose to D-gluconic acid and H₂O₂ per minute at pH 6.0 and 30 ° C.

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.