Creative Enzymes®

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 μmol 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.