Creative Enzymes®

Tannase (Food grade)

Cat. No. TAC-3000

Lot. No. (See product label)

Introduction

Description	Tannase is an enzyme that enables the production of clear tea beverages while maintaining the tea's original deep flavor. The "browning" of tea beverages occurs because the caffeine and catechins in the tea create compounds that do not dissolve in cold water. Tannase separates the gallic acid (which is related to the bonding of caffeine and catechin) from the catechins, thus preventing the browning effect.
Applications	Tannins enzymes widely used in food processing, feed processing, cosmetics and leather production process.
Synonyms	tannase; 9025-71-2; Tannin acyl Hydrolase

Product Information

Source	Aspergillus oryzae
Appearance	Light-brown Powder
CAS No.	9025-71-2
Activity	300 Units/g

Storage and Shipping Information

Storage	Sealed, dark, below 25°C