

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