Creative Enzymes®

Native Aspergillus sp. Catalase

Cat. No. DIA-131

Lot. No. (See product label)

Introduction

Description	Catalase is a food-grade enzyme preparation fermented by Aspergillus niger. Its main purpose is to efficiently decompose hydrogen peroxide (hydrogen peroxide), and it has the characteristics of safety and environmental protection. It can be widely used to remove hydrogen peroxide (hydrogen peroxide) generated or residual after disinfection, sterilization, bleaching and processing of food, food ingredients and food additives. Avoid the risk of poisoning after excessive intake of hydrogen peroxide (hydrogen peroxide) by the human body, and remove the special odor caused by hydrogen peroxide produced by food (such as: dairy products, egg products, etc.) when exposed to ultraviolet rays. At the same time, it can also be used as a bulking agent in the production of baked goods such as bread.
Applications	1. Remove hydrogen peroxide generated or residual after disinfection, sterilization, bleaching and processing of food, food additives and ingredients. 2. Remove the peculiar smell caused by the hydrogen peroxide generated when the food such as dairy products and egg products are irradiated with ultraviolet rays. 3. Remove residual hydrogen peroxide after disinfection of dairy equipment. 4. It can be used as a loosening agent in the production of baked goods such as bread. 5. Used in feed processing to improve animal immunity and promote recovery after illness.
Synonyms	hydrogen-peroxide: hydrogen-peroxide oxidoreductase; equilase; caperase; optidase; catalase-peroxidase; CAT; EC 1.11.1.6; 9001-05-2; Catalase

Product Information

Source	Aspergillus sp.
Form	Powder
EC Number	EC 1.11.1.6
CAS No.	9001-05-2
Activity	100,000 u/g

Storage and Shipping Information

Storage	Store below 20°C in a dry, dark place