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Glycosides Enzyme Powder

Food-grade β-glucosidase (cellobiase) powder or liquid for glucose transfer and gentiooligosaccharide production.

SKU **ENZ203** CATEGORY **FOOD GRADE ENZYMES** CAS **9001-22-3** GRADE **FOOD GRADE**
ENZYME TYPE **B-GLUCOSIDASE (CELLOBIASE)**

Food grade · Produced by submerged fermentation · Not restricted for transport

DECLARED ACTIVITY	OPTIMUM TEMPERATURE	OPTIMUM PH	SHELF LIFE
≥4,000 u/mL	**50-60°C**	**4.0-5.0**	**12 months**
as stated on the product page	working range 40-65°C	working range pH 3.5-5.5	sealed, see storage below

SPECIFICATION

IDENTITY	
CAS number	9001-22-3 Typical
Enzyme name	β-glucosidase (cellobiase) Typical
ACTIVITY	
Declared activity	**≥4,000 u/mL** Typical
PHYSICAL	
Appearance	White or pale yellow brown powder or liquid preparation Typical
Odour	Slight fermentation odour Typical
WORKING WINDOW	
Temperature range	40-65°C Typical
Optimum temperature	50-60°C Typical
pH range	3.5-5.5 Typical
Optimum pH	4.0-5.0 Typical
PURITY AND HYGIENE	
Purity	99% Typical
Other enzyme activities	No other enzyme activity components Typical

Spec = release limit, confirmed on every lot's Certificate of Analysis. **Typical** = normal product behaviour, not a release limit.

STORAGE & PACKAGING

SHELF LIFE
12 months

STORAGE
Keep sealed in a dry and cool place; avoid direct sunlight

PACK SIZE
1 kg / bag

ORDERING
Online or by e-mail; current price on the product page

APPLICATIONS

Produce gentiooligosaccharide from glucose
Glucose is transferred into gentiooligosaccharide

Induce cellulase production in Trichoderma reesei fermentation
Improves cellulase activity by 20%

Enhance aroma in tea, fruit, and vegetable products
Releases volatile glycoside aglycon from flavour precursors

Debitterize fruit juice
Decomposes laetrile, greatly reducing bitterness

Extract polydatin
Improves polydatin yield

DOSAGE

90 U per gram glucose

per gram of glucose in gentiooligosaccharide manufacturing

Glucose density	**60-80%**
pH	**4.5**
Temperature	**50-60°C**
Additive	**1mmol/L K+**
Transformation period	**40-60h**
Maximum accumulated gentian oligosaccharides	**50g/L**

Cellulase fermentation rate is set by technology requirements and trial.

Each lot is released against its specification; the lot Certificate of Analysis reports the measured values.

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Online: enzymes.bio/product/glycosides-enzyme-powder-cas-9001-22-3

Enzyme preparations are proteins and may sensitise; avoid skin, eye and inhalation contact. This technical data sheet gives the product specification and typical values; it is not a batch certificate. A Certificate of Analysis for the supplied lot accompanies each shipment. Safety Data Sheet on request.

SCAN TO ORDER