β-Glucanase 5000 U/g

Beta-glucanase powder at 5,000 U/g that breaks down 1,3-1,4 β-glucan in cereal cell walls.

SKU **ENZ252** CATEGORY **BETA-GLUCANASE** CAS **9025-70-1** GRADE **FOOD GRADE** FORM **BEIGE POWDER**

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

DECLARED ACTIVITY	SHELF LIFE	FORM	SOLUBILITY
5,000 U/g	**12 months**	**Beige powder**	**Soluble in water**
as stated on the product page	sealed, see storage below	main components: β-glucanase, corn starch	aqueous solution is a beige liquid

SPECIFICATION

IDENTITY

Product name	β-Glucanase Typical
Main components	β-Glucanase, corn starch Typical
Production	Deep fermentation of selected Aspergillus niger strains, then microfiltration, ultrafiltration and vacuum freeze-drying Typical

ACTIVITY

Declared activity	**5,000 U/g** Typical
Target bonds	1,3-1,4 glycosidic bonds of β-glucan Typical
Hydrolysis products	Oligosaccharides of 3-5 glucose units and glucose Typical

PHYSICAL

Appearance	**Beige powder** Typical
Solubility	Soluble in water Typical
Aqueous solution	Beige liquid 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
Room temperature, dry and protected from light

PACK SIZE
Not stated

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

APPLICATIONS

Add during saccharification in beer brewing
Reduces wort viscosity and improves filtration performance.

Increase malt dissolution rate in brewing
Prevents beer turbidity and stabilizes beer quality.

Degrade β-glucan in wheat, barley, bran and other cereals for feed
Removes β-glucan anti-nutritional factors and improves feed nutritional value.

Reduce intestinal food viscosity in animals
Promotes beneficial gut bacteria and enhances nutrient absorption.

Break down plant fiber β-glucans in food processing and extraction
Decomposes β-glucan in the cell wall of wheat and cereal endosperm.

DOSAGE

Determine by trial
no application rate stated on the product page

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

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Online: enzymes.bio/product/%ce%b2-glucanase-plant-fiber-breaker-food-grade-enzyme-5000-u-g-cas9025-70-1

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