Enzymes.Bio

CELLULASE

DESCRIPTION

Cellulase is obtained from submerged fermentation of *Trichoderma spp.* It contains endo-glucanase, exo-glucanase and β-glucanase. So after hydrolysis, cellulase would left cellobiase and glucose itself.

CHARACTERISTICS

Thanks to the strict concentration limit of microbe and heavy metal by using the biotechnology and the membrane separation technique, our cellulase can achieve food grade.

The optimum temperature for reaction is 40-50℃, and optimum pH 4.8.

SPECIFICATIONS

Product Name	Forms	Enzyme Activity
Cellulase	Powder	⩾20,000U/g

(Formulations are supplied as per customer requirements)

APPLICATION

Digestive food, Juice industry, brewing industry, textile and forage industry etc.

USAGE

1、cellulase can be applied in the health food and food additives.

Enzyme dosage:1-2.5% (depend on the component of digestive formula).

2、Alcohol special cellulase.

Dissolved in warm water < 40 ℃ for 5 min, concentration: 0.05-0.07% (counting by the dry weight of raw materials).

SAFETY

If in-taking the enriched enzyme powder or droplet, allergic may appear.

Sensitivity to the skin, eyes and mucous membrane tissue is caused by long-time touch.