

XYLANASE

PRODUCT INFORMATION

INTRODUCTION	
<p>Xylanase is made from <i>Trichoderma reesei</i> through cultivation and extraction technique. This product contains abundant xylanase, which can catalyze the xylan in plants efficiently into low molecular material, such as xylose etc., so as to release the protein and sugar in plants adequately and to increase the utilization rate of feedstuff.</p> <p>Xylanase can be used in the processing of soybean protein, starch and beer etc. to accelerate filtration and improve yield.</p> <p>This product is quality concentrate, can be applied in the industry of food and feedstuff processing.</p>	
SPECIFICATIONS/ PHYSICAL AND CHEMICAL PROPERTIES	
Appearance	: Liquid with low subsidence
Colour	: Brown
Odour	: Normal microbial fermentation odour
pH	: 3.0-7.0, Optimum at 5.0
Activity Temperature	: 50-80°C
Enzymatic Activity	: ≥20,000 u/ml
DEFINITION OF UNIT	
<p>1 unit of Xylanase equals to the amount of enzyme, which hydrolyzes xylan to get 1 µg of reducing sugar (in xylose) in 1 min. at 50°C and pH5.0.</p>	
PACKAGING	
25kgs/drum	
PRODUCT FUNCTIONS	
<ul style="list-style-type: none"> ● For feed industries <ol style="list-style-type: none"> 1, deteriorate antinutritional factor- xylan and decrease food viscosity. 2, increase endogenous enzyme secrete and activities, accelerate nutrition digestion and absorption. Shorted beast cultivation period 3, release nutrientsubstance and improve feed utilization. 4, prevent diarrhea by promoting the growth of beneficial bacterium and suppressing breed of pathogen in enteric canal of beasts and birds, raise immunity. 5, Raise immunity and cultivation success, accelerate N,P absorption. Promoting economic efficiency and phase down environmental pollution. ● For beer brewing industry <ol style="list-style-type: none"> 1, Reducing wort viscosity, degradate xylan and pentosan from barley or corn cytoderm efficaciously. 2, accelerate enzyme's hydrolytic action and malt filtering rate, increase sugar yield. 3, improve the quality of products efficaciously and avoiding validity turbid in beer. 4, especially used for wheat beer or wheat used as auxiliary materials in brewing beer technology. 	
STORAGE	
Should be stored in a cool, dry place, aeration, avoiding high temperature.	
SHELF LIFE	

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12 months at 25°C , activity remain $\geq 90\%$; Increase dosage after shelf life.
DOSAGE
100-250g/t malt
SAFETY
Enzyme preparations belong to protein, which may induce sensitization and cause allergic type reactions in sensitized individuals. Prolonged contact may cause minor irritation for skin, eyes or mucous membrane of nose, so any direct contiguity with human body should be avoided. If irritation or allergic response for skin or eyes develops, consult a doctor.