

# Beta-glucosidase 16L

## G016L

### Features/Benefits

- High beta-glucosidase activity for bound flavour release
- Increased flavour extraction
- Active over a wide pH range

**Beta Glucosidase 16L** is an exo-carbohydrase for releasing flavour and aroma compounds to increase the yields of extracted flavours or for increasing the flavour intensity of fruit products such as wine. Many flavours are present in fruits in inactive glucoside forms, Beta-Glucosidase 16L can be used to remove the glucose entity releasing the active flavour to increase flavour intensity. Beta Glucosidase 16L also contains cellulase and hemicellulase activities for efficient extraction of flavours from botanical tissues.

### Specification

Activity	Beta-glucosidase 10 U/g
Biological Source	<i>Trichoderma sp.</i>
Form	Brown liquid
Optimum pH Range	3.0 - 6.5
Optimum Temperature Range	50 - 65°C

### Application & Dose

**Beta Glucosidase 16L** can be used for the degradation of glucose, cellulose, non-starch carbohydrates and other structural plant cell polysaccharides. The optimum dosage levels for Beta Glucosidase 16L may vary depending on the application e.g., substrates necessitating breakdown and operating conditions including pH, temperature, and incubation time of the process. Recommended trial dosage should be tested at 0.4 - 0.5 % dissolved solids.

#### Health & Safety

Always read the Material Safety Datasheet (MSDS) before use and retain. If you are in any doubt about recommended product handling and safety, please contact Biocatalysts before use. Generally, when using enzymes avoid contact with the skin and eyes and do not breathe dusts or aerosols containing them.

#### Storage

Liquids: Activity will remain within specification for at least 6 months from the date of manufacture when stored at 0 - 20°C.

#### Allergens

Refer to allergen statement.

#### Food Status

Material complies with the JECFA/FAO/WHO and FCC recommended specifications for enzymes used in food processing.

#### GM Status

This product does not contain GMMs or genetically modified material.

#### Quality

1. Food Safety Policy - The Company operates a Hazard Analysis at Critical Control Points (HACCP) system. This ensures that ingredients and the production environment are regularly monitored for contamination and that the processes are designed to produce safe products every time.
2. Good Manufacturing Practice (GMP) - The Company's integrated management system encompasses Total Quality, Health and Safety, Food Safety and GMP.
3. Biocatalysts Ltd is certified to ISO9001, ISO14001, ISO18001 and FSSC 22000

#### Availability

Liquids: standard 25kg net plastic jerry cans. Non-standard quantities are also available for some products, please enquire.