

Cellulase 13L

C013L

Features/Benefits

- Most cost effective on the market
- Complete cellulose hydrolysis
- High storage stability
- Wide range of applications including fruit liquefaction

Cellulase 13L is an enzyme preparation for degradation of cellulose and other viscosity forming polysaccharides, the structural material of plant cells. The activity performance of this preparation is the result of the synergistic effect of the cellulase and associated side activities.

Side activities such as cellobiase, beta-glucosidase and beta-glucanase can result in complete cellulose breakdown. Cellulase 13L results in the liquefaction and maceration of many fruits and vegetables. It is also useful for a range of other applications including the production of low calorie bulking agents for inclusion in slimming foods.

Specification

Activity	Cellulase 1,500 U/g
Biological Source	<i>Trichoderma sp</i>
Form	Brown Liquid
Optimum pH Range	3.5 – 6.0
Optimum Temperature Range	50 - 70°C

Application & Dose

Cellulase 13L contains a range of activities which allows both partial and complete hydrolysis of cellulose. The degree of hydrolysis can be influenced by the dose. It is most active between pH 3.5 - 6.0 and temperatures up to 50 - 70°C. As a guide the dose for complete hydrolysis is 5% w/w, partial hydrolysis is carried out at a lower dose of 1 - 2% w/w. This information is only indicative and trials are recommended to determine the exact conditions to obtain the desired effect.

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. MSDSs are available in other languages. Please contact Customer Services.

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 has been manufactured using a fermentation process of a microbial organism that has not been altered using modern biotechnology. This product does therefore not require labelling as GMO on food labels.

Quality & Food Safety

Biocatalysts operates a preventative risk-based Food Safety System that ensures the environment and processes are designed to produce safe products every time. FSSC22000 and FSMA compliant.

Compliance - The Company's integrated management system encompasses Quality, Food Safety, Health and Safety and GMP.

Certificates are available on request from the Customer Services Department.

Availability

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