



ProFood International, Inc.

Cellulase

Product Data Sheet

Description	Cellulase refers to a class of enzymes produced chiefly by fungi, bacteria, and protozoans that catalyze the cellulolysis (or hydrolysis) of cellulose.
Features	Hydrolysis of 1,4-beta-D-glycosidic linkages in cellulose, lichenin and cereal beta-D-glucans. Depending on the source, the optimum condition of cellulase activity as below: Optimum pH: 4.8 - 5.2. Optimum temperature: 55°C - 60°C
Application	<ul style="list-style-type: none"> • In foods • In feeds • In textile industry and in laundry detergents • In the pulp and paper industry
Package	20kg per carton
Stability and storage	It should be stored in cool, dark and dry place, and seal the pockets after use. The labeled enzymic activity is guaranteed up to 12 months under 25 °C
Specifications	200,000u/g ; 500,000u/g

Disclaimer: The information presented herein is accurate to the best of our knowledge. All of our products are sold with understanding that consumers conduct their own test to determine suitability for their uses. Statement contained herein should not be construed as express or implied representations or warranties.

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