

## Glucose Oxidase (Food Grade)

Cat. No. BAK-001

Lot. No. (See product label)

### Introduction

**Description** Glucose Oxidase is made from selected strains of *Aspergillus niger* using submerged fermentation, extraction and refining techniques. It has a high conversion rate of starchy substrates into fermentable sugars. This product can hydrolyze  $\alpha$ -D-1, 4 glucosidic bonds from the non-reducing end of starch one after. This enzyme also hydrolyzes the  $\alpha$ -D-1, 6 glucoside branch bonds of starch and cleaves the  $\alpha$ -1, 3 bonds, releasing glucose. It is our excellent glucoamylase that has been especially designed for saccharification in baking enzyme.

**Applications** Baking Enzyme

**Synonyms** glucose oxyhydrase; corylophyline; penatin; glucose aerodehydrogenase; microcid;  $\beta$ -D-glucose oxidase; D-glucose oxidase; D-glucose-1-oxidase;  $\beta$ -D-glucose:quinone oxidoreductase; glucose oxyhydrase; deoxin-1; GOD; glucose oxidase enzyme; GOx; notatin; glucose oxidase

### Product Information

**Source** *Aspergillus niger*

**Form** Powder

**CAS No.** 9001-37-0

**Activity** 10,000u/g

**Optimum pH** 6.0

**Optimum temperature** 30 ° C

**Unit Definition** One unit is defined as the amount of enzyme required to oxidize 1.0  $\mu$ mol of  $\beta$ -D-glucose to D-gluconic acid and H<sub>2</sub>O<sub>2</sub> per minute at pH 6.0 and 30 ° C.

### Usage and Packaging

**Package** 25kgs/bag, 1.125kgs/bag

### Storage and Shipping Information

**Storage** Should be stored in a cool place avoiding high temperature. Powder: 12 months at 25°C, activity remain >90%. Increase dosage after shelf life.