

## Asparaginase (Food grade)

Cat. No. EXWM-4377

Lot. No. (See product label)

### Introduction

**Description** Asparaginase, also known as asparaginase, asparaginase, etc., can specifically hydrolyze the amide bond of asparagine to generate aspartic acid. In the process of high-temperature production of starch-rich foods (such as French fries, puffed foods, etc.), a substance that has a potential carcinogenic effect on the human body - acrylamide will be produced, and asparaginase can reduce the precursor of acrylamide. The method of body-asparagine content inhibits the production of acrylamide and achieves the purpose of reducing the content of acrylamide in the product.

### Product Information

**Form** Light yellow or tan powder

**EC Number** EC 3.5.1.1

**CAS No.** 9015-68-3

**Activity** ≥3,000 u/g

**Reaction** L-asparagine + H<sub>2</sub>O = L-aspartate + NH<sub>3</sub>

**Notes** This item requires custom production and lead time is between 5-9 weeks. We can custom produce according to your specifications.

### Storage and Shipping Information

**Storage** Store in a cool, dry place