Creative Enzymes®

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 α-D-1, 4 glucosidic bonds from the non-reducing end of starch one after. This enzyme also hydrolyzes the α-D-1, 6 glucoside branch bonds of starch and cleaves the α-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; β-D-glucose oxidase; D-glucose oxidase; D-glucose-1-oxidase; β-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 μmol of β-D-glucose to D-gluconic acid and H2O2 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.