

Tannase (Food grade)

Cat. No. TAC-3000

Lot. No. (See product label)

Introduction

Description Tannase is an enzyme that enables the production of clear tea beverages while maintaining the tea's original deep flavor. The "browning" of tea beverages occurs because the caffeine and catechins in the tea create compounds that do not dissolve in cold water. Tannase separates the gallic acid (which is related to the bonding of caffeine and catechin) from the catechins, thus preventing the browning effect.

Applications Tannins enzymes widely used in food processing, feed processing, cosmetics and leather production process.

Synonyms tannase; 9025-71-2; Tannin acyl Hydrolase

Product Information

Source Aspergillus oryzae

Appearance Light-brown Powder

CAS No. 9025-71-2

Activity 300 Units/g

Storage and Shipping Information

Storage Sealed, dark, below 25°C