

Cellulase 13L - C013L



- Most cost effective on market
- Complete cellulose hydrolysis
- High storage stability
- Wide range of applications including fruit liquefaction

Cellulase 13L is an enzyme preparation for degradation of cellulose and other viscosity forming polysaccharides, the structural material of plant cells. The activity performance of this preparation is the result of the synergistic effect of the cellulase and associated side activities.

Side activities such as cellobiase, beta-glucosidase and beta-glucanase can result in complete cellulose breakdown.

Cellulase 13L results in the liquefaction and maceration of many fruits and vegetables. It is also useful for a range of other applications including the production of low calorie bulking agents for inclusion in slimming foods.

S P E C I F I C A T I O N

Activity	Cellulase 1,500 U/g
Biological Source	<i>Trichoderma sp.</i>
Form	Liquid
Working pH	3.5 - 6.0
Temperature range	50 - 70°C

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APPLICATION & DOSAGE

Cellulase 13L contains a range of activities which allows both partial and complete hydrolysis of cellulose. The degree of hydrolysis can be influenced by the dose. It is most active between pH 3.5 to 6.0 and temperatures up to 50 - 70°C. As a guide the dose for complete hydrolysis is 5% w/w, partial hydrolysis is carried out at the lower dose of 1 - 2% w/w. This information is only indicative and trials are recommended to determine the exact conditions to obtain the desired effect.

HEALTH AND SAFETY

Always read the Health and Safety sheet (MSDS) before use and retain. If you are in any doubt about recommended product handling and safety, please contact Biocatalysts before use. Generally, when using enzymes avoid contact with the skin and eyes and do not breathe dusts or aerosols containing them.

STORAGE

Activity will remain above the minimum analysis specification for at least 6 months from the date of the Batch Certificate of Analysis, when stored below 20°C.

ALLERGENS

May contain trace amounts of dairy lactose and soy products as a carry-over from fermentation substrates used in production.

FOOD STATUS

Prepared from enzymes of GRAS status and manufactured to FCC/JECFA/WHO/FAO recommendations for enzymes used in food processing.

QUALITY

1. Food Safety Policy

The company operates a Hazard Analysis at Critical Control Points (HACCP) system. This ensures that ingredients and the production environment are regularly monitored for contamination and that the processes are designed to produce safe products every time.

2. Good Manufacturing Practice (GMP)

The company's integrated management system encompasses Total Quality, Health and Safety, Food Safety and GMP.

3. ISO9001

Biocatalysts Ltd is certified to BS ISO9001: 2000. Regular Audits are carried out by the British Standards Institute (BSI) to ensure continuing compliance with the standard.

AVAILABILITY

Liquids: standard 25kg nett plastic jerry cans. Non-standard quantities of 5kg, 215kg and 1000kg are also available for some products, please enquire.

The production micro-organism used in this product is not a GMO. Within the proposed guidelines of the European Union regarding Genetically Modified products, the above product would be classed as GMO free.

