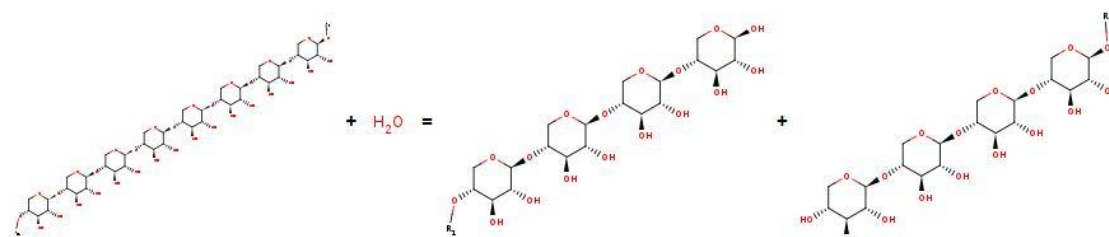


Xylanase 2x

E.C. 3.2.1.8 and E.C. 3.2.1.32

Description: Enzyme preparation for the endo-cleavage of the molecular chains of various glucans for the viscosity reduction and the degradation of polymers.

Catalysed reaction:



Origin: *Trichoderma spp., not pathogen, not genetically modified (approved for food according to AMFEP/ GRAS)*

Activity: > 100 000 U/ mL
(Residual activity: Cellulase, β -1,3(4)-Glucanase, endo-Mannanase)

Application: Improving substrate availability during fermentation processes.
Pentosan and glucan degradation in brewing mash
Reducing viscosity in fermentation processes

Parameter: pH Optima: 5.0 active at the range pH 4.5 – 7.0
Temperature Optima: 55°C active at the range 25 – 65°C

Article no.: 3050

Form of delivery: light brown powder

Storage: Store cool, 4 – 8°C. Do not freeze. Loss of activity is < 10% per year