



Product Information Sheet

Catalase 50P

An *Enzyme Supplies* Catalase enzyme, for when rapid Hydrogen Peroxide removal is required

INTRODUCTION

Catalase 50P is a food-grade Catalase for use when rapid hydrogen peroxide removal is required. Catalase 50P is a high-strength powder Catalase produced from *Aspergillus* spp., and has an activity of 50,000 units/gram, and can be used across a broad pH range. The product is often used in egg processing where pasteurization is avoided in favor of lower temperatures and Hydrogen Peroxide.

ENZYME PROPERTIES

Catalase 50P is active over a broad range of pH values from 3 – 9 (optimum 6.8), and has a temperature optimum of 30°C (range 15°C - 65°C).

ALLERGENS

Lactose is used as a fermentation substrate

PACKAGING

Catalase 50P is available in a variety of containers according to customer requirements – please enquire

STORAGE STABILITY

To maintain optimum activity, store Catalase 50P at moderate temperatures (below 25 deg C), in the original containers and with the lid closed or bag sealed. Liquid product can be stored in a refrigerator & powder product can be stored frozen for optimum stability

SAFETY AND ENZYME HANDLING

Inhalation of dust from powder enzymes should be avoided. Open in a well-ventilated environment. In case of accidental spillage or contact with skin/eyes, promptly rinse with water for at least 15 minutes. For more detailed information please refer to the Material Safety Data Sheet for this product

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