



Product Information Sheet

Catalase 641P/L

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

INTRODUCTION

Catalase 641P is a food-grade Catalase for use when rapid Hydrogen peroxide removal is required. Catalase 641P is a high-strength powder Catalase produced from *Micrococcus lysodeikticus*, and has an activity of 16,500 units/gram, and can be used across a broad pH range. The product is often used in egg processing where pasteurization is avoided in favour of lower temperatures and Hydrogen Peroxide.

ENZYME PROPERTIES

Catalase 641P is active over a broad range of pH values from 3 – 9 and has a temperature optimum of 60 degrees C.

ALLERGENS

Lactose is used as a fermentation substrate

GM STATUS

Catalase 641P/L is classified as non-GMO within the proposed guidelines of the European Union regarding genetically modified products

USE IN EGG STERILIZATION

If Catalase 641L is used to assist sterilization of egg ingredients, approximately 100-150ml of Catalase to one tonne of liquid egg can be added & mixed.

PACKAGING

Catalase 641P/L is available in a variety of containers according to customer requirements – please enquire

STORAGE STABILITY

To maintain optimum activity, store Catalase 641P/L 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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