

FC-DX1.0

Food Grade Beta Dextranase

Introduction

FC-DX1.0 is a high performing dextranase enzyme produced from a non-GMO strain of chaetomium gracile used for manufacturing of cane sugar, toothpaste, etc. The declared activity is 10,000 units.

Product Application

FC-DX1.0 in sugar industry can used for hydrolyses α -1,6 glucosidic bond contained in dextran to release either glucose or isomaltose or isomalto-oligosaccharides. It reduces sugar viscosity, shorten time to clarify and crystallization, improving production efficiency and yield of sugar. In toothpaste and mouthwash, preventing dental caries and gingivitis.

Typical Properties

Appearance Dark Brown liquid
Density 1.0000 – 1.2000 g/ml
pH Enzyme 4.0 – 7.0
Solubility Soluble in water

Dosage & Application Parameters

For 1,000 ppm dextran in the cane juice-add 8 ppm liquid enzyme at 55°C. The dosage depends on the reaction conditions such as raw material , pH and temperature. Effective pH is 3.5-8.0 with optimum at 5.0-6.0.

Effective temperature 35-65°C with optimum at 55-60°C.

Packaging and Storage

FC-DX1.0 is available 30 kg in plastic jerry can or 200 kg in plastic drum

Enzyme gradually loses activity over time depending on storage temperature. Cool and dry conditions are recommended.

Life time: 6 months at 25°C. 1 year 10°C. Extended storage, including higher temperature, may lead to a higher dosage requirement.

Shipping and storage: Protect from contact sunlight and rain

Product Safety

Enzyme is protein and inhalation of dust or aerosols may induce sensitization and may cause allergic reactions in sensitized individuals.

Wash hands thoroughly with warm, soapy water after contact. Avoid eye and skin contact

Spilled product may dry out and create dust.

Spilled material should be flushed away with water.