

 OUR ENZYME PRODUCTS

DENAZYME™ CBB-P1 & CET-P1

Chitinases



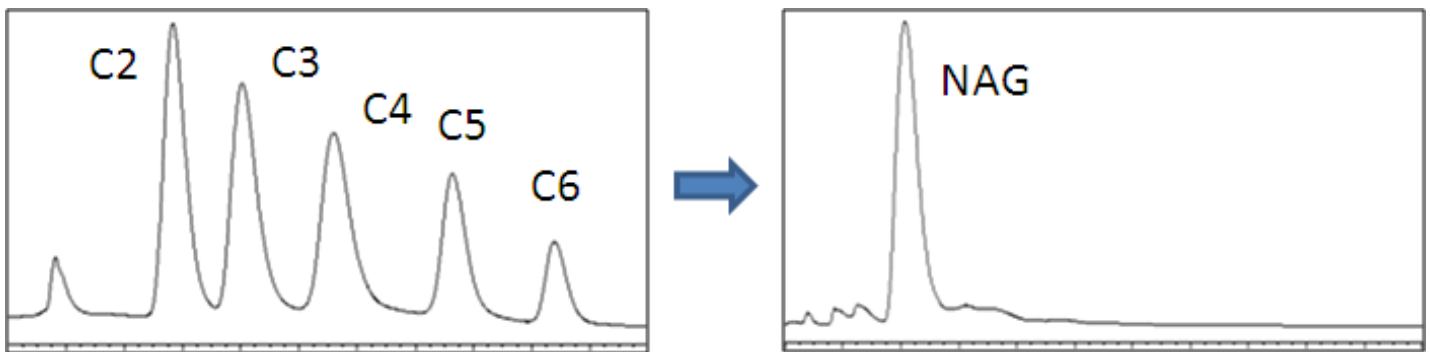
Features

- Made in Japan
- Optimum pH 4 - 6
- Optimum temperature 25 - 50 °C
- Deactivation condition 80 °C, 30 min (reference case)
- Minimal side activities (other protease, amylase, lipase)



Technical Data

DENAZYME™ CBB-P1 and CET-P1 are purified chitinases which hydrolyzes chitin from crab and shrimp shell and cell wall and spore of fungi specifically. The product is chitin-oligosaccharide and N-acetyl-glucosamine (NAG).



Product Information

Product Name	Enzyme Activity* ¹	Form	Use	NET Weight/Vol	Shelf Life Storage* ²
DENAZYME™ CBB-P1	>16 U/g	Powder	Food	10 kg Can / Carton Box	15 months (Keep in the refrigerator)
DENAZYME™ CET-P1	>675 U/g	Powder	Food	10 kg Can / Carton Box	18 months (Keep in the refrigerator)

*¹ The activity is guaranteed only for un-opened packages, *² Keep dry and dark place.

Regulatory

The manufacturing process, and all raw materials and equipment used for production, comply with the Food Sanitation Law in Japan.

The product complies with the recommended purity specifications for food-grade enzyme preparations provided by JECFA and FCC. Additional information is available on request.

For more information please reach out to service@nagase.eu

NAGASE (EUROPA) GmbH

Werdener Strasse 4, 40227 Düsseldorf, Germany, Tel: +49 (0)211 866200

