

 OUR ENZYME PRODUCTS

# DENAZYME™ GEL-L1/R

## β-Glucanase



## Features

- Made in Japan
- Increase yeast extract yield by up to 30 %
- Adds value to yeast cell wall insolubles
- Maintains flavor profile of final yeast extract



## Specification

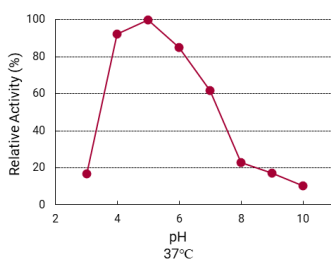
- Stable in a wide pH range - Optimum pH at 5-7
- Highly pure  $\beta$ -1,3 Glucanase activity
- Optimum temperature at 50-60 °C
- Inactivation: 80 °C for 30 minutes (reference case)

### How Does it Work?

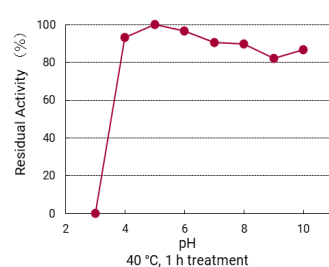
Yeast cell walls are composed of  $\beta$ -glucans, mannoproteins and chitin. DENAZYME™ GEL-L1/R is a  $\beta$ -glucanase that breaks down and solubilizes  $\beta$ -glucans in the yeast cell wall.

## General Properties

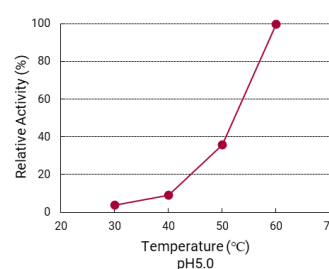
(1) pH Activity



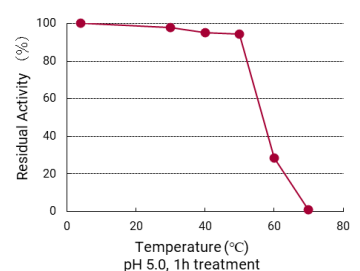
(2) pH Stability



(3) Temperature Activity



(4) Thermal Stability



## Product Information

DENAZYME™ GEL-L1/R is a pure,  $\beta$ -glucanase that effectively hydrolyzes yeast cell walls. Highly thermostable, the enzyme allows yeast extract manufacturers to optimize process yields and add value to yeast cell wall insolubles. It is produced via fermentation from the genus *Streptomyces*.

Product Name	Enzyme Activity* <sup>1</sup>	Form	Use	NET Weight/Vol	Shelf Life Storage* <sup>2</sup>
DENAZYME™ GEL-L1/R	>400 U/mL	Liquid	Food	22 kg Plastic Can	24 months (Keep in the refrigerator)

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

## Regulatory

DENAZYME™ GEL-L1/R has been submitted under Regulation (EC) No 1332/2008 for inclusion in the first EU list of approved food enzymes, and is FDA GRAS in the United States. It is approved for food in Japan and AFSSA approved in France.

For more information please reach out to [service@nagase.eu](mailto:service@nagase.eu)

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