

# Acid Cellulase

🔗 Food Enzymes

· 10,000-200,000 CNC U/g

## PRODUCT DESCRIPTION

Acid Cellulase has applications in the food and beverage industry, especially during juice production. It can degrade cellulose in the fruit cell walls, which improves the efficiency of juice extraction and clears it.

This enzyme therefore ensures maximum yield and enhances the quality of juices by improving the clarity of the liquids.

Manufacturers rely on cellulase to ensure efficient processing and minimize waste while making beverages that are clear and thus more appealing to consumers.

## KEY FUNCTIONS

- Enhances juice extraction and clarity in beverages.

## TYPICAL APPLICATIONS

Dairy &amp; lactose-free products

Cheese making

Juice clarification

Starch &amp; syrup processing

Protein hydrolysis

Meat &amp; fish texture

## HANDLING & DOSAGE

Optimum dosage depends on substrate, process conditions (pH, temperature, time) and the desired result. We recommend lab or pilot trials; our application team can suggest a starting dose. Handle as an enzyme/biological preparation: avoid dust formation and inhalation, and wear gloves and eye protection.

## SPECIFICATION

|                 |                                                                                  |
|-----------------|----------------------------------------------------------------------------------|
| Product         | Acid Cellulase                                                                   |
| Product range   | Food Enzymes                                                                     |
| Enzyme activity | 10,000-200,000 CNC U/g                                                           |
| Physical form   | Powder; other formats on request                                                 |
| Packaging       | 25 / 50 kg HDPE drums or retail pouches                                          |
| Storage         | Cool, dry place in tightly closed original containers, away from direct sunlight |
| Documents       | Certificate of Analysis (CoA) on request                                         |

## MANUFACTURING & QUALITY

Manufactured by Enzyme Bioscience in an FDA-registered, GMP and ISO 9001:2015 certified facility in Surat, India, with in-house R&D and QC laboratories.



GMP

ISO  
9001:2015FDA  
registered

The information in this data sheet describes typical properties and is given in good faith; it does not constitute a specification or warranty for a particular use. Users should confirm suitability for their own process and comply with applicable regulations. Batch-specific values are stated on the Certificate of Analysis.