

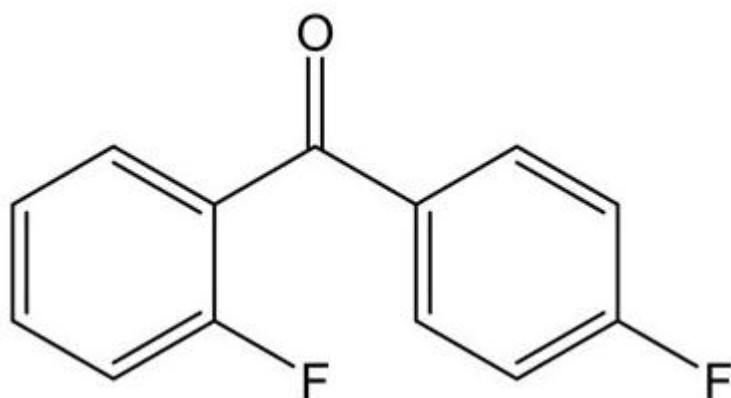


Unilong Industry Co., Ltd

Add: No.2000 Shunhua Rd, High-Tech Zone , Jinan City, Shandong Province, China
Contact: +86-18653132120

Product name: Glucose oxidase

CAS: 9001-37-0



Item	Standard
Density	1.00 g/mL at 20 °C
Vapor pressure	0.004Pa at 25 °C
PH	4.5
LogP	-1.3 at 20 °C
Storage condition	-20 °C



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Application:

Glucose oxidase is a green biological food insurance agent purified by microbial fermentation and the most advanced purification technology, which is non-toxic and has no side effects. It can remove dissolved oxygen in food, play the role of preservation, color protection, anti-browning, protection of vitamin C, and extension of food quality reporting period. Glucose oxidase can be used as antioxidant, color guard, preservative and enzyme preparation. Flour stiffener. Increase the strength of gluten. Improve dough ductility and bread volume. The use of glucose oxidase can remove oxygen in food and containers, so as to effectively prevent the deterioration of food, so it can be used in the packaging of tea, ice cream, milk powder, beer, fruit wine and other beverage products.

Package:

25kg/drum or according to customer requirements.