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## **Product Datasheet**

## Native Aspergillus sp. Catalase (food grade): 100,000u/g, CAS [[02/05/9001]] CRM-DIA-131

Article Name	Native Aspergillus sp. Catalase (food grade): 100,000u/g, CAS [[02/05/9001]]
Biozol Catalog Number	CRM-DIA-131
Supplier Catalog Number	DIA-131
Alternative Catalog Number	CRM-DIA-131-1
Manufacturer	Creative BioMart
Category	Biochemikalien
Concentration	100,000 u/g
CAS Number	[02/05/9001]
Application Notes	1. Remove hydrogen peroxide generated or residual after disinfection, sterilization, bleaching and processing of food, food additives and ingredients. 2. Remove the peculiar smell caused by the hydrogen peroxide generated when the food such as dairy products and egg products are irradiated with ultraviolet rays. 3. Remove residual hydrogen peroxide after disinfection of dairy equipment. 4. It can be used as a loosening agent in the production of baked goods such as bread. 5. Used in feed processing to improve animal immunity and promote recovery after illness.