DESCRIPTION
Cease (cellulase) is complex enzyme preparation with main cellulytic activity, hydrolysing 1,4 bonds in glucans, hemicelluloses and oligo-saccharides and side activities such as exo- and endo-xylanase (pentosanase). Cease is derived by submerged fermentation of specially selected strain-producer Trichoderma reesei.

UNITS OF ACTIVITY
The cellulase activity characterizes the enzyme's capability to catalyze the saccharification of Na-carboxymethylcellulose, and represents the amount of enzyme required for the saccharification of 1 mg of glucose at T 50°C, pH - 5.0, 1 min.

STANDARDS
2 000 - 5 000 U/g

PHYSICAL PROPERTIES
External appearance - powder
Colour - light beige
Dry substance - over 90%
Solubility - water-soluble enzyme component

APPLICATION
1. Bakery
Cease is complex enzyme preparation with main cellulytic activity and exo-, endo-xylanase side activities that act on celluloses, glucans, hemicelluloses and oligo-saccharides, soluble and insoluble flour pentosans. The synergistic effect of Cease with Fungal Amylases and Lipases makes it suitable component for bread improver formulations by improving dough structure and elasticity, crumb softness and final volume of baked bread. Dosage for bakery - 2.0 - 10.0 g / 100 kg flour.

2. Feed additive
It has been used in the hydrolysis of cellulose-containing raw materials in the animal husbandry. When added to feed cellulase degrades cellulose fibres - most abundant building material in cereal cell walls thus making more nutrients available for animals.

3. Textile industry
It improves the quality of cellulose materials by removing the microfibrils, placed on the surface of the fibre, resulting in more sheer and soft materials.

4. It is used also in paper and pulp industry and in brewing industry.

STORAGE
In the original container, well-closed, in dry and well-ventilated facilities, protected from direct sunlight.

CEASE ®
(cellulase)

SHELF LIFE
To maintain optimum enzyme activity, this product should be stored in a cool, dry place in a tightly sealed container. When properly stored, this product can be expected to lose less than 10% of its activity in twelve months.

PACKING
Polyethylene bags of 10, 15 and 20 kg.

ENZYME PROPERTIES
pH optimum - 5.0
Temperature optimum - 60°C
pH stability - more than 90% of the stability is preserved at pH between 4.0 and 5.5 during 24 hours at temperature of 30°C
Temperature stability - more than 70% of the activity is preserved at temperature of 50°C during 120 min, and more than 50% at temperature of 55°C

Biovet’s enzymes are KOSHER certified products. They are produced by non-GM microorganisms.

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