

CATALASE from *MICROCOCCUS LYSODEICTICUS*

Prepared at the 25th JECFA (1981), published in FNP 19 (1981) and in FNP 52 (1992). No ADI was allocated at the 15th JECFA (1971)

SOURCES

Commercial enzyme preparations are produced by the controlled submerged fermentation of *Micrococcus lysodeicticus* and partially purified

Active principles

Catalase

Systematic names and numbers

Hydrogen-peroxide: hydrogen-peroxide oxidoreductase (EC 1.11.1.6)

Reactions catalyzed

$\text{H}_2\text{O}_2 + \text{H}_2\text{O}_2 \Rightarrow \text{H}_2\text{O} + \text{O}_2$

DESCRIPTION

Brown powders or brown liquids

FUNCTIONAL USES

Enzyme preparation

Used in the preparation of and/or use in milk, eggs, beverages and salads

GENERAL SPECIFICATIONS

Must conform to the *General Specifications for Enzyme Preparations used in Food Processing* (see Volume Introduction)

CHARACTERISTICS

IDENTIFICATION

Catalase activity (Vol. 4)

The sample shows catalase activity