

β-GLUCANASE from *ASPERGILLUS NIGER*, var.

Prepared at the 41st JECFA (1993), published in FNP 52 Add 2 (1993) superseding specifications prepared at the 31st JECFA (1987), published in FNP 38 (1988) and in FNP 5 (1992). An ADI 'not specified' was established at the 35th JECFA (1989)

SYNONYMS

Endo-1,3-β-glucanase

SOURCES

Produced by the controlled fermentation of *Aspergillus niger*, var. and isolated from the medium.

Active principles

Endo-1,3(4)-β-glucanase

Systematic names and numbers

1,3-(1,3; 1,4)-β-D-Glucan-3(4)- glucanohydrolase (EC 3.2.1.6)

Reactions catalyzed

β-glucanase hydrolyzes 1,3-β- and 1,4-β -glucosidic linkages in β-D-glucans yielding oligosaccharides and glucose

Secondary enzyme activities

Hemicellulase
Pectinase (EC 3.2.1.15)

DESCRIPTION

Off-white to tan amorphous powders or tan to dark-brown liquids dispersed in food-grade carriers and diluents, and may contain stabilizers and preservatives; soluble in water and practically insoluble in ethanol, chloroform and ether

FUNCTIONAL USES

Enzyme preparation
Used in the preparation of fruit juices and beer; manufacture of cheese

GENERAL SPECIFICATIONS

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

CHARACTERISTICS

IDENTIFICATION

β-Glucanase activity
(Vol.4)

The sample shows β-glucanase activity