

## Tannase

|           |                           |       |          |
|-----------|---------------------------|-------|----------|
| Cat. No.: | HY-P2877                  |       |          |
| CAS No.:  | 9025-71-2                 |       |          |
| Target:   | Endogenous Metabolite     |       |          |
| Pathway:  | Metabolic Enzyme/Protease |       |          |
| Storage:  | Powder                    | -20°C | 3 years  |
|           |                           | 4°C   | 2 years  |
|           | In solvent                | -80°C | 6 months |
|           |                           | -20°C | 1 month  |

# Tannase

### BIOLOGICAL ACTIVITY

#### Description

Tannase, also known as tanninyl hydrolase, is an enzyme that can hydrolyze ester bonds and tannic acid side bonds, releasing glucose and gallic acid, and is outstanding in clarifying wine and fruit juice<sup>[1]</sup>.

### REFERENCES

[1]. Juliana Silva de Lima, et al. Production, characterization of tannase from *Penicillium montanense* URM 6286 under SSF using agroindustrial wastes, and application in the clarification of grape juice (*Vitis vinifera* L.). *ScientificWorldJournal*. 2014;2014:182025.

**Caution: Product has not been fully validated for medical applications. For research use only.**

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