

Lysozyme (Food-Grade)

As a protein of non-toxic and without side effects, lysozyme has been widely used as a natural food preservative to preserve aquatic products, meat products, cakes, sake, cooking wine, and beverages. It can also be added to milk powder to emulsify cow's milk and inhibit spoilage microorganisms in the intestine.

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About Lysozyme

Lysozymes, also known as muramidase or N-acetylmuramide glycanhydrolase, belong to the class of glycoside hydrolases. These enzymes (EC 3.2.1.17) damage bacterial cell walls by catalyzing the hydrolysis of 1,4-beta-linkages between N-acetylmuramic acid and N-acetyl-D-glucosamine residues in a peptidoglycan and between N-acetyl-D-glucosamine residues in chitodextrins.

Product Information

Product Name	Lysozyme (food-grade)	EC No.	EC 3.2.1.17
Cat No.	NATE-0432	CAS No.	9001-63-2
Source	Chicken egg white	Form	Lyophilized powder
Activity	20,000 U/mg	Storage	RT

Creative Enzymes also provides other [lysozymes](#) for research or industry uses. Please [contact us](#) for any products or services.

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