



# Creative Enzymes

— Probiotics —

## Aspergillus niger powder, food grade

### Product Information

<b>Cat#</b>	PRBS-002
<b>Description</b>	Food-grade Aspergillus niger powder is a natural food additive made from Aspergillus niger through safe fermentation and purification. It is mainly used for adjusting acidity in food, producing enzyme preparations, and as a fermentation aid.
<b>Applications</b>	This product is widely used in the food industry as a natural acidity regulator and a source of enzyme preparations (such as pectinase and glucose oxidase), and is also used in the production and brewing process of fermented foods such as soy sauce and citric acid.
<b>Form</b>	Dark brown powder
<b>Activity</b>	10 billion CFU/g
<b>Storage</b>	Store in a sealed, cool and dry place.