Aspergillus niger powder, food grade

Product Information

Cat#	PRBS-002
Description	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.
Applications	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.
Form	Dark brown powder
Activity	10 billion CFU/g
Storage	Store in a sealed, cool and dry place.

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