



NuCLEANase® food grade

High-performance nuclease for industrial applications

In many biotechnological processes the appropriate handling and removal of nucleic acids is of great importance. Upon the production of food fermentation products (e.g., food enzymes, alternative proteins, food ingredients), nucleic acids are concomitantly generated and accumulated in the fermentation broth, especially when microbial cells need to be disrupted.

- Are you seeking a reliable method for residual host DNA removal from your end product in accordance with regulatory guidelines?
- Are you encountering high nucleic acid load during your downstream processing caused by cell lysis?

NuCLEANase® – a highly efficient nucleic acid degradation enzyme – can help you out!

NuCLEANase® is a highly active recombinantly produced endonuclease from *Serratia marcescens* that non-selectively degrades all forms of DNA and RNA (single-stranded, double-stranded, linear, and circular) into small 2–5 bp nucleotides.

Learn more! nucleanase.com



▪ **Food grade quality**

▪ **Cost-efficient solution**

▪ **Bulk quantities available**

▪ **Manufacturing process free of antibiotics and animal derived raw materials**



Technical support

Our NuCLEANase® Application Note is available on demand and contains more details about:

- General application data for fermentation processes
- Operating conditions
- Recommendations for residual DNA amount determination

Please ask our experts for more details or arrange a call for consultation

Available NuCLEANase sizes:

Art. No.	Size	Activity
20804-4S	Sample	≥ 30 MU/L
20804-3M	3 MU	≥ 30 MU/L
20804-15M	15 MU	≥ 30 MU/L
20804-4	Other sizes	≥ 30 MU/L

Contact

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About us

c-LEcta is a global biotechnology company with over 20 years experience in the development, production and distribution of enzyme products. World-class enzyme engineering and production technologies are used to provide the food and pharmaceutical industries with superior biotechnological solutions for innovative industrial applications. Since 2022 c-LEcta is part of the Kerry Group and is operator of the recently opened Kerry Biotechnology Centre.

The **Kerry Biotechnology Centre** brings together the full biotechnology journey – from enzyme discovery and strain engineering to process development and production – all under one roof. 80+ scientists and innovation experts are focused on driving the discovery of next-generation solutions.