

Enzymes.Bio

NEUTRAL PROTEASE

1.DESCRPTION

Neutral protease is a kind of endoprotease which is fermented by Bacillus Subtilis 1398.It is widely used to hydrolyze different proteins to peptides and amino acid.Protein molecules can be hydrolyzed to peptides and amino acids and other products at a certain temperature,pH, to form a unique hydrolysis flavor.

2.CHARACTERISTICS

- Our neutral protease has already reached the Pharmaceutical Grade and exporting standard by using membrane separation technology and vacuum freeze-drying technology to control microbial and improve the purity of enzyme activity.
- Neutral protease has passed the audit of ISO9001:2008, ISO22000:2005,Kosher, Halal etc. Established advanced enzyme analysis & detective equipment,focus on environment protection,persistent on research & development of natural plant enzyme product to ensure safety and non-toxic,to make sure that our product can reach the national and exporting standard.

Specification

(supplying formulations based on customer requirements)

product name	Forms	Enzyme Activity
Neutral Protease	powder	400,000u/g
	liquid	Not available

3.APPLICATIONS

- Plant proteolysis:break down proteins to peptides and free amino nitrogen,the degree of hydrolysis is above 55%, AN dry matter content exceeds 4.5g / 100g (dry goods).
- Collagen: moderately hydrolyzedfish the collagen of skin&scales or pork gelatin, produce 1000-3000 molecular weight collagen, non-bitter, slightly sweet.
- Meat Flavor: high amino acids with enzymatic hydrolysis, good flavour, palatedfullness, no bitterness.
- Bone protein processing: avoiding the Harmful by-products brings from pH-shifting hydrolysis.
- Biscuit industry: lower the wet gluten of flour dough, pleasing color with oily bright sense, better crisp in biscuit and cookie.

- Feed processing: improve feed efficiency , reduce costs, increase appetite, promote animal growth.
- Leather industry: adding neutral protease to the leather depilatory agent, tanning leather, the leather tanned by the product can be more bright with pore refining.
- Beer industry:malt degradation, exclude "chill haze" phenomenon which is produced by protein, clarify the beer to achive better effect.

4.USAGE

- The reaction temperature is 50-55 °C , the concentration of material is 25 to 50%, pH 6.0-7.0, enzyme dosage of 0.1 to 0.3% (in material weight), reaction time is 3 to 5 hours. Temperature, pH, added, reaction time can make appropriate changes based on different substrates.
- The optimal dosage of enzyme added production should follow the specific produce circumstances, please feel free to email us or call us.

5.PACKAGING

Inner packaging:1kg/bag,5kg/bag

Outer packaging:20kg/paper box, 25kg/drum.

6. STOREGE AND SHELF LIFE

- Normal room temperature in a cool, dry environment away from light, avoid high temperature, moisture, and direct sunlight, the shelf life is 12 months.
- Too long storage time or adverse storage conditions will occur different degrees reduction for the enzyme activity , proper addition for dosage will be required when using.