

Enzyme blend for hydrolyzing plant source proteins

Cat. No. PRO-1833

Lot. No. (See product label)

Introduction

Description PRO-1833 is a special compound enzyme for plant proteolysis developed by our company for the hydrolysis of plant protein such as soybean, rice, wheat, corn, peanut, etc. It is mainly composed of biological enzymes such as endoprotease and exoprotease. Under a certain temperature and pH value, this product can hydrolyze the plant protein in the substrate material to produce peptone, peptides and amino acids, reduce the molecular weight of plant protein, increase the solubility, improve the nutritional value, emulsification and foaming and other functional characteristics, and expand The application range of vegetable protein, to overcome the hygienic safety (trichloropropanol), loss of nutrients and poor product quality in acid-processed vegetable protein hydrolysate, and contribute to the deep processing and development of vegetable protein as the world's second largest source of high-quality protein. The technical level of soy sauce production is improved.

Product Information

Form Powder

Storage and Shipping Information

Storage It is recommended to store in a cool and dry environment away from light, storage temperature: below zero. Storage for too long or unfavorable storage conditions will reduce the enzyme activity to varying degrees; if the temperature and humidity are too high, the amount of use needs to be appropriately increased during use.