

Acid Protease for beer

Cat. No. BER-1512

Lot. No. (See product label)

Introduction

Description Acid protease abstracts from fermentation of Aspergillus niger. Under low PH value, it can effectively

hydrolyze protein. Acid protease be widely used in ethanol, wine, beer, brewage, food processing,

feedstuff and etc.

Applications Ethanol, wine, beer, brewage, food processing, feedstuff and etc.

Synonyms Acid Protease; for beer; Acid Protease; ethanol; baijiu Enzyme; beer Enzyme; brewage Enzyme; Acid

Protease for beer; BER-1512

Product Information

Source Aspergillus niger

Appearance powder or liquid

Usage and Packaging

Package 25kg/paper barrel (powder form), 30kg/polyster barrel (liquid form).

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