

Neutral Protease for Beer Brewing (Food Grade)

Cat. No. BER-001

Lot. No. (See product label)

Introduction

Description Neutral Protease is made from Bacillus subtilis No. 1.398 through fermentation and extraction technique. This product can catalyze protein to hydrolyze into low molecular peptide and amino acid. It is mainly used in the industry of Beer Brewing.

Applications Enzyme in Beer Brewing

Synonyms Neutral Protease; Beer Brewing; Enzyme in Beer Brewing; Protease

Product Information

Source Bacillus subtilis

Form Powder

CAS No. 9001-92-7

Activity 70000u/g

pH Stability 5.0-7.5

Optimum pH 5.5-7.0

Optimum temperature 40~65°C, optimum 45~55°C

Unit Definition 1 unit of Neutral Protease equals to the amount of enzyme, which hydrolyzes casein to get 1 µg of tyrosine in 1 min. at 30°C and pH 7.5.

Usage and Packaging

Package 25kgs/bag, 1.125kgs/bag

Storage and Shipping Information

Storage Should be stored in a cool place avoiding high temperature. Powder: 12 months at 25°C, activity remain >90%. Increase dosage after shelf life.