

## Papain

Cat. No. DIS-1029

Lot. No. (See product label)

### Introduction

**Description** An enzyme capable of broad specificity protein hydrolysis over a wide pH range. Typically used as a meat tenderizer and in pet food production.

**Applications** Dietary Supplements

**Synonyms** EC 3.4.22.2; Papain; Papaya peptidase I. Hydrolysis of proteins with broad specificity for peptide bonds; but preference for an amino acid bearing a large hydrophobic side chain at the P2 position;

### Product Information

**Source** Carica Papaya

**Appearance** powder or liquid

**CAS No.** 9001-73-4

### Usage and Packaging

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