

Subtilisin, food grade

Cat. No. EXWM-4153

Lot. No. (See product label)

Introduction

Description

Subtilisin is an endo-protease produced by submerged fermentation and cultivation of *Bacillus subtilis* 1398 and refined by advanced extraction technology. It can decompose macromolecular proteins into peptides and amino acids at a certain temperature and pH. And other products, forming a unique hydrolyzed flavor, can be used for protein hydrolysis treatment of food, feed, cosmetics, nutrition and health products.

Product Information

Source Bacillus subtilis

Form Powder

EC Number EC 3.4.21.62

CAS No. 9014-01-1

Activity $\geq 100,000$ u/g

Unit Definition Under the measurement conditions ($30 \pm 0.2^\circ\text{C}$; pH value 7.5) per minute of casein hydrolyzed trichloroacetic acid soluble matter has an absorbance at 275nm wavelength equivalent to the absorbance of 1 microgram tyrosine, the amount of enzyme required is one unit.

Reaction Hydrolysis of proteins with broad specificity for peptide bonds, and a preference for a large uncharged residue in P1. Hydrolyses peptide amides

Notes This item requires custom production and lead time is between 5-9 weeks. We can custom produce according to your specifications.

Storage and Shipping Information

Storage Store in a cool, dry place