

## Alkaline Protease (food grade)

Cat. No. ALPE-200

Lot. No. (See product label)

### Introduction

**Description** Alkaline protease is a proteolytic enzyme that is bred from *Bacillus licheniformis* through mutagenesis of bacterial protoplasts and subjected to deep fermentation, extraction and refinement. Its main enzyme component is *Bacillus licheniformis* protease, which is a serine-type protease. Endoprotease can hydrolyze the peptide chain of protein molecules to generate polypeptides or amino acids. It has a strong ability to decompose proteins and is widely used in food, medical, brewing, washing, silk, tanning and other industries.

### Product Information

**Form** Light yellow solid powder

**EC Number** EC 3.4.21.

**Activity** 200,000 U/g

**Unit Definition** Ultraviolet spectrophotometry: Under the measurement conditions ( $40 \pm 0.2^\circ\text{C}$ ; pH value 10.5), the absorbance of the trichloroacetic acid soluble matter released by hydrolyzing casein per minute at a wavelength of 275nm is equivalent to the absorbance of 1 microgram of tyrosine. The required amount of enzyme is one activity unit, expressed in u/g.

### Storage and Shipping Information

**Storage** Store in cool & dry place. Keep away from strong light and heat.