Creative Enzymes®

Aminopeptidase (food grade)

Cat. No. AMPF-001

Lot. No. (See product label)

Introduction

Description	This product is fermented by Aspergillus oryzae and refined through advanced extraction technology, ultrafiltration, concentration, and drying. Aminopeptidase is a type of enzyme that sequentially hydrolyzes amino acids from the N-terminus of a polypeptide chain to free the amino acids one by one. Not only can it hydrolyze peptides, but also complete protein molecules. Aminopeptidase has good applications in debittering of protein hydrolyzate, deep hydrolysis of proteins, preparation of biologically active peptides, and medical research.

Product Information

Source	Aspergillus oryzae
Form	Powder
EC Number	EC 3.4.11.
Activity	5,000u/g

Storage and Shipping Information

Storage	Store in a cool, dry place