

Neutral Protease (food grade) Powder

Cat. No. NATZ-071

Lot. No. (See product label)

Introduction

Description Neutral Protease is made from Bacillus subtilis through fermentation and extraction technique. This product can catalyze protein to hydrolyze into low molecular peptide and amino acid.

Product Information

Source	Bacillus subtilis
Form	powder
CAS No.	9001-92-7
Activity	750PC/mg or 1500PC/mg

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.