

Fungal Protease

Cat. No. DIS-1022

Lot. No. (See product label)

Introduction

Description An enzyme capable of hydrolyzing proteins to peptides and amino acids. Typically used in baking, flavor

development (cheeses), and other food grade applications.

Applications Dietary Supplements

Synonyms Fungal Protease

Product Information

Source Aspergillus oryzae

Appearance powder or liquid

CAS No. 78990-62-2

Usage and Packaging

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

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