

## 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).