

## Broad-spectrum endoprotease for Fish-derived ingredients

Cat. No. EXTZ-793

Lot. No. (See product label)

### Introduction

#### Description

This broad-spectrum endoprotease consists primarily of the serine endopeptidase component of *Bacillus licheniformis* protease A. It can hydrolyze amino acid esters and lipids with stereoselectivity, making it suitable for protein hydrolysis as well as ester exchange and transpeptidation reactions. This product is commonly used in animal protein extraction. In the first stage of the hydrolysis process, it is used to liquefy and break down animal by-products. It is typically used in combination with other proteases to enhance product value in various animal protein applications.

#### Applications

Meat, poultry, seafood, and prepared foods.

### Product Information

#### Appearance

Brown liquid

#### CAS No.

9014-01-1

#### Chemical Name

Protease (Subtilisin) (aep.)

#### Activity

≥2.4 U/g

#### Density

1.17 g/mL

### Storage and Shipping Information

#### Storage

0-10 °C (32-50 °F)