

Flavor-enhancing exopeptidase for Fish-derived ingredients

Cat. No. EXTZ-794

Lot. No. (See product label)

Introduction

Description

This flavor-enhancing exopeptidase is a complex of fungal proteases and peptidases used to hydrolyze proteins under neutral or slightly acidic conditions. It is produced through the fermentation of *Aspergillus oryzae* and possesses both endopeptidase and exopeptidase activities. This enzyme can be used to remove the bitterness from low-hydrolysis-degree products—bitter protein hydrolysates—while also serving to thoroughly hydrolyze proteins, thereby enhancing and improving the flavor of the hydrolysate.

Applications

Meat, poultry, seafood, and prepared foods.

Product Information

Appearance

Brown liquid

CAS No.

9001-61-0

Chemical Name

Aminopeptidase (aep)

Activity

≥500 U/g

Density

1.27 g/mL

Storage and Shipping Information

Storage

0-10 °C (32-50 °F)