

Acid Protease

Cat. No. APG-001

Lot. No. (See product label)

Introduction

Description

Acid Protease is an acid-active protease preparation produced by submerged fermentation of an *Aspergillus* strain. It shows high proteolytic activity under acidic conditions and is used in feed processing, textile processing, wastewater treatment, and juice purification.

Applications

Feed processing Textile processing Wastewater treatment Juice purification
Brewing and fermentation processes for alcohol, wine, juice, beer, butter, and soy sauce

Product Information

Source

Aspergillus; produced by submerged fermentation

Form

Solid

Activity

100,000 U/g

Optimum pH

3.5; effective pH range: 2.5-6.0

Optimum temperature

50°C; effective temperature range: 10-50°C (50-122°F)

Specificity

Hydrolyzes peptide bonds in proteins under acidic conditions.

Function

Catalyzes acidic hydrolysis of proteins to release amino acids or polypeptides.

Substrates

Proteins

Unit Definition

One unit is the amount of enzyme required to release 1 µg of tyrosine per minute at 40°C and pH 3.0.

Usage

Brewing industry: 5 U/g.

Usage and Packaging

Package

25 kg/plastic drum

Storage and Shipping Information

Storage

Store in a cool, dry place below 25°C, protected from direct sunlight. Do not freeze.