

## Neutral Protease

Cat. No. NPG-001

Lot. No. (See product label)

### Introduction

#### Description

Neutral Protease is a neutral-active protease preparation produced by submerged fermentation of high-yield *Bacillus* strains. It is used for leather softening and depilation, silk degumming, hydrolysis of animal and plant proteins, brewing, and feed processing.

#### Applications

Leather softening and depilation Silk degumming Hydrolysis of animal and plant proteins Brewing and fermentation processes for alcohol, wine, juice, beer, butter, and soy sauce Feed processing

### Product Information

#### Source

*Bacillus*; produced by submerged fermentation

#### Form

Solid

#### Activity

50,000 U/g 100,000 U/g

#### pH Stability

Applicable pH range: 6.0-8.0

#### Optimum pH

7.0

#### Optimum temperature

50°C; applicable temperature range: 10-60°C (50-140°F)

#### Specificity

Hydrolyzes peptide bonds in proteins under neutral conditions.

#### Function

Catalyzes hydrolysis of proteins to peptides and amino acids under neutral conditions.

#### Substrates

Animal and plant proteins; protein-containing materials.

#### Unit Definition

One unit is the amount of enzyme required to release 1 µg of tyrosine per minute at 40°C and pH 7.0.

#### Usage

Feed additive: 5-10 U/g. Brewing industry: 5 U/g.

### Usage and Packaging

#### Package

25 kg/bag

### Storage and Shipping Information

#### Storage

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