Creative Enzymes®

Papain

Cat. No. DIS-1029

Lot. No. (See product label)

Introduction

Description	An enzyme capable of broad specificity protein hydrolysis over a wide pH range. Typically used as a meat tenderizer and in pet food production.
Applications	Dietary Supplements
Synonyms	EC 3.4.22.2; Papain; Papaya peptidase I.Hydrolysis of proteins with broad specificity for peptide bonds; but preference for an amino acid bearing a large hydrophobic side chain at the P2 position;

Product Information

Source	Carica Papaya
Appearance	powder or liquid
CAS No.	9001-73-4

Usage and Packaging

Package	25kg/paper barrel (powder form), 30kg/polyster barrel (liquid form).