

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).