

## Neutral Protease for Beer Brewing (Food Grade)

Cat. No. BER-001

Lot. No. (See product label)

### Introduction

#### Description

Neutral Protease is made from Bacillus subtilis No. 1.398 through fermentation and extraction technique. This product can catalyze protein to hydrolyze into low molecular peptide and amino acid. It is mainly used in the industry of Beer Brewing.

#### Applications

Enzyme in Beer Brewing

#### Synonyms

Neutral Protease; Beer Brewing; Enzyme in Beer Brewing; Protease

### Product Information

#### Source

Bacillus subtilis

#### Form

Powder

#### CAS No.

9001-92-7

#### Activity

70000u/g

#### pH Stability

5.0-7.5

#### Optimum pH

5.5-7.0

#### Optimum temperature

40~65°C, optimum 45~55°C

#### Unit Definition

1 unit of Neutral Protease equals to the amount of enzyme, which hydrolyzes casein to get 1 µg of tyrosine in 1 min. at 30°C and pH 7.5.

### Usage and Packaging

#### Package

25kgs/bag, 1.125kgs/bag

### Storage and Shipping Information

#### Storage

Should be stored in a cool place avoiding high temperature. Powder: 12 months at 25°C, activity remain >90%. Increase dosage after shelf life.