

Neutral/alkaline protease for meat proteins

Cat. No. PRO-1823

Lot. No. (See product label)

Introduction

Description

Concentrated neutral - alkaline pH protease enzyme used to hydrolyze protein into smaller polypeptides and free amino acids. It is often combined with a neutral to acid pH protease for more complete processing.

Applications

Meat & Fish Proteins

Product Information

Appearance

powder or liquid

Usage and Packaging

Package

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