

## Protease for flavors

Cat. No. PRO-1827

Lot. No. (See product label)

### Introduction

**Description** Protease used in a neutral to alkaline environment. Used to develop savory flavors and to debitter protein hydrolysates.

**Applications** Flavors in high-protein flours used in baking.

### Product Information

**Appearance** powder or liquid

**CAS No.** 37259-58-8

### Usage and Packaging

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