Creative Enzymes®

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).