Neutral Protease 400,000 U/g

Neutral protease from Bacillus subtilis, declared activity 400,000 U/g, for protein hydrolysis.

SKU **ENZ109** CATEGORY **NEUTRAL PROTEASE** CAS **9040-76-0** SOURCE ORGANISM **BACILLUS SUBTILIS**
CATEGORY **PROTEASE**

Produced by submerged fermentation · Not restricted for transport · GMO-free

DECLARED ACTIVITY
400,000 U/g
as stated in the title and short description

WORKING PH
Neutral to weak acid and weak base
no optimum stated

SOLUBILITY
Easily soluble in water
forms a light brown liquid aqueous solution

PRODUCTION
Submerged fermentation
culture of Bacillus subtilis

SPECIFICATION

IDENTITY	
Enzyme	Neutral protease (inscribed protease) Typical
CAS number	9040-76-0 Typical
Source organism	Bacillus subtilis Typical
ACTIVITY	
Enzyme activity	**400,000 min U/g** Spec
PHYSICAL	
Appearance	**Light brown powder** Spec
Loss on drying	< 5.0 % Spec
Solubility	Easily soluble in water Typical
WORKING WINDOW	
Working conditions	Neutral or weak acid and weak base conditions Typical
Site of action	Amino end of a hydrophobic group Typical

Spec = release limit, confirmed on every lot's Certificate of Analysis. **Typical** = normal product behaviour, not a release limit.

STORAGE & PACKAGING

SHELF LIFE
12 months

STORAGE
Store humidity-protected (RH < 60%) at temperature below 25°C

PACK SIZE
Not stated

ORDERING
Online or by e-mail; current price on the product page

APPLICATIONS

Hydrolyse animal and vegetable proteins
Gives high AN%, high hydrolysis degree and good taste with less bitterness in.

Produce condiments and food nutrition enhancers such as HAP and HVP
Decomposes macromolecule proteins into polypeptides and amino acids.

Shorten dough mixing and fermentation times in cookie making
Weakens dough strength, improving plasticity and extensibility.

DOSAGE

Determine by trial
no application rate stated on the product page

Each lot is released against its specification; the lot Certificate of Analysis reports the measured values.

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Online: enzymes.bio/product/neutral-protease-bacillus-subtilis-protease-400000-u-g-plant-protein-hydrolysis-biological-enzyme

Enzyme preparations are proteins and may sensitise; avoid skin, eye and inhalation contact. This technical data sheet gives the product specification and typical values; it is not a batch certificate. A Certificate of Analysis for the supplied lot accompanies each shipment. Safety Data Sheet on request.

SCAN TO ORDER