Papain 1.5 Million U/g for Plant Protein Hydrolysis

Papain enzyme preparation extracted from unripe papaya pulp, declared at 1.5 Million U/g activity.

SKU **ENZ110** CATEGORY **PAPAIN** CAS **9001-73-4** GRADE **FOOD GRADE** SOURCE **UNRIPE PAPAYA PULP**

Food grade · Not restricted for transport

DECLARED ACTIVITY
1.5 Million U/g
as stated in the product title

APPLICATION RATE
0.08 mg/100 mL
papain added to beer during frozen storage

SPECIFICATION

IDENTITY	
Enzyme	Papain Typical
CAS	9001-73-4 Typical
Source	Unripe papaya pulp Typical
ACTIVITY	
Declared activity	**1.5 Million U/g** Typical
PHYSICAL	
Solubility	Good water solubility; easily soluble in water and glycerol; almost insoluble in organic solvents Typical
Odor	No odor Typical
Aqueous solution	Colorless or light yellow, sometimes milky white Typical
WORKING WINDOW	
Thermal stability	Good 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
Not stated

PACK SIZE
Not stated

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

APPLICATIONS

Tenderize meat by hydrolysing muscle fibre and collagen.
Makes meat tender and crisp, and more easily absorbed.

Clarify beer during frozen storage at 0.08 mg/100 mL.
Improves beer clarity and taste.

Hydrolyse flour protein in baking dough.
Reduces dough tenderness and the defective rate of baked goods.

Hydrolyse meat, bean and mushroom proteins for condiments.
Supports production of chicken essence, soy sauce and similar condiments.

Hydrolyse specific proteins into peptide ingredients for formulation.
Supports collagen peptide and plant protein hydrolysate manufacturing.

DOSAGE

0.08 mg/100 mL
papain per 100 mL of beer

Substrate	**Beer**
Stage	**Frozen storage process**

Recommended for a better clarification effect.

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

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Online: enzymes.bio/product/papain-1-5-million-u-g-high-enzyme-activity-for-plant-protein-hydrolysis-food-grade

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