Neutral Protease Enzyme For Distillation Products

Neutral protease from Bacillus subtilis for degrading proteins in alcohol fermentation raw materials.

SKU **ENZ126** CATEGORY **DISTILLING & SPIRITS ENZYMES** CAS **9040-76-0**

OTHER NAMES **NEUTRAL PROTEINASE** PRODUCTION ORGANISM **BACILLUS SUBTILIS**

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

DECLARED ACTIVITY	OPTIMUM TEMPERATURE	OPTIMUM PH	SHELF LIFE
50000 u/g	**40°C-50°C**	**6.5-7.5**	**12 months**
as stated on the product page	working range 30°C-55°C	working range pH 5.5~8.5	sealed, see storage below

SPECIFICATION

IDENTITY	
CAS number	9040-76-0 Typical
Production organism	Bacillus subtilis Typical
ACTIVITY	
Protease activity	**≥ 50,000 U/g** Spec
PHYSICAL	
Loss on drying	≤ 8.0 % Spec
Appearance	**White to light yellow powder** Spec
Physical form	Powder Typical
WORKING WINDOW	
Temperature	30°C-55°C, optimum 40°C-50°C Typical
pH	5.5~8.5, optimum 6.5-7.5 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
Cool and dry place in a sealed container, avoiding insolation, high temperature and damp; customer warehouse 0-15°C

PACK SIZE
1 kg per bag

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

APPLICATIONS

Whiskey and vodka production
Reduce haze and improve clarity.

Alcohol fermentation of raw materials
Degrade proteins in raw materials.

Stored product under adverse conditions
Increase the application rate requirement.

DOSAGE

0.05-3 kg per ton
kg of enzyme preparation per ton of total raw materials

Substrate	**Total raw materials**
Rate depends on	**Application criteria, processing parameters and desired hydrolysate attributes**

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-enzyme-for-distillation-products

Enzyme preparations are proteins, which may induce sensitization and allergic reactions; avoid direct skin and eye 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