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TECHNICAL DATA SHEET

TDS-ENZ192-EN · REV. 02 · 2026-11-03

Papain 650,000 U/g Pigskin Fish Collagen Hydrolase Enzyme

Papain enzyme preparation extracted from unripe papaya pulp, for hydrolysing proteins in food processing.

SKU **ENZ192** CATEGORY **MEAT PROCESSING ENZYMES** GRADE **FOOD GRADE** SOURCE **UNRIPE PAPAYA PULP**

Food grade · Not restricted for transport

DECLARED ACTIVITY
650,000 U/g
as stated on the product page

APPLICATION RATE
0.08 mg/100 mL
beer, frozen storage process

SPECIFICATION

IDENTITY	
Enzyme type	Papain, a sulfhydryl-containing endoprotease Typical
Source	Unripe papaya pulp Typical
Active centre	Cysteine Typical
ACTIVITY	
Enzyme activity	**≥ 650,000 U/g** Spec
PHYSICAL	
Appearance	**White powder** Spec
Loss on drying	≤ 8.0 % Spec
Odour	No odour Typical
Aqueous solution colour	Colourless or light yellow, sometimes milky white Typical
Solubility	Easily soluble in water and glycerol; almost insoluble in organic solvents Typical
PURITY AND HYGIENE	
Heavy metals	< 30 mg/kg Spec
Arsenic (As)	< 2.0 mg/kg Spec
Lead (Pb)	< 2.0 mg/kg Spec
Total plate count	≤ 10,000 CFU/g Spec

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

Tenderise meat by hydrolysing muscle fibre and collagen.
Makes meat tender and crisp.

Clarify beer by further hydrolysing beer proteins.
Clearer beer with improved taste.

Reduce dough tenderness in baking through flour protein hydrolysis.
Better-formed baked goods and fewer defects.

Hydrolyse meat, bean and mushroom proteins for condiments.
Produces chicken essence, soy sauce and other condiments.

Hydrolyse meat protein scraps in feed.
Reduces viscosity and improves feed taste.

DOSAGE

0.08 mg/100 mL
papain per 100 mL of beer

Substrate	**Beer**
Addition point	**Frozen storage process**
Purpose	**Better clarification effect**

Recommended addition for better clarification effect.

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

enzymes.bio · Level 1, 6 Johnsonville Road, Wellington 6037, New Zealand · **Tel (USA) +1 (507) 428-6057** · wholesale@enzymes.bio

Online: enzymes.bio/product/papain-650000-u-g-pigskin-fish-collagen-hydrolase-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