Gelatin Hydrolase

Food-grade gelatin hydrolase protease for gelatin processing and hydrolyzed collagen.

SKU **ENZ240** CATEGORY **ENZYMES FOR PROTEIN HYDROLYSIS** GRADE **FOOD GRADE**

MAIN INGREDIENT **GELATIN HYDROLASE**

Food grade · Not restricted for transport

OPTIMUM PH	HYDROCHLORIC ACID AMOUNT	COLOUR	APPLICATION FIELD
1.6–1.8	**0.2%-0.4%**	**Light Brown**	**Food and Beverage**
digestion is the highest in this range	at which digestion is the highest	appearance of the product	function: food additive

SPECIFICATION

IDENTITY	
Main ingredient	**Gelatin Hydrolase** Typical
Function	Food Additive Typical
PHYSICAL	
Color	Light Brown Typical
WORKING WINDOW	
Optimum pH	**1.6–1.8** Typical
Hydrochloric acid amount for highest digestion	0.2%-0.4% 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

Process gelatin and hydrolyse protein
Resolves coagulated protein into peptone, not further into amino acid

Prepare food-grade enzymatic preparations
Supplies the protease component for food processing

Clarify protein in beverage manufacturing
Hydrolyses protein in beverages

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.

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

Online: enzymes.bio/product/bulk-food-additive-gelatin-hydrolase

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