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Papain Enzyme Powder

Food-grade papain powder with glucose carrier for tenderizing beef, pork, chicken and fish.

SKU **ENZ373** CATEGORY **PAPAIN** CAS **9001-73-4** GRADE **FOOD GRADE**

Food grade · Not restricted for transport

FORM	TYPICAL APPLICATION RATE	SHELF LIFE	RECOMMENDED STORAGE TEMPERATURE
White powder	**0.3% – 1.5%**	**12 months**	**0°C to 10°C**
easily soluble in water	confirm by small-scale trials	sealed, see storage below	low temperature storage for optimal stability

SPECIFICATION

IDENTITY

Product	**Papain enzyme** Typical
CAS	9001-73-4 Typical
Source	Papaya plant Typical

COMPOSITION

Component 1	Papain enzyme Typical
Component 2	Glucose carrier Typical

PHYSICAL

Appearance	**White powder** Typical
Odor	Slight characteristic smell Typical
Solubility	Easily soluble in water 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, dry; keep sealed, protected from moisture, direct sunlight and high temperatures; 0°C to 10°C recommended

PACK SIZE
1 kg/bag, sealed food-grade aluminum foil bag

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

APPLICATIONS

Tenderize beef, pork and chicken in meat processing.
Hydrolyzes muscle proteins and connective tissue for softer, smoother texture.

Process and soften fish.
Partially hydrolyzes structural proteins.

Add to marinating and seasoning mixtures, or dissolve in water for soaking or dipping.
Distributes enzyme evenly over meat surfaces.

Apply in tumbling, mixing and injection processing.
Supports uniform tenderness across batches.

Prepare sliced or portioned meat products.
Improves water-holding capacity, juiciness and moisture retention.

DOSAGE

0.3% – 1.5%

typical application rate; the text does not state the basis

Addition point	**Marinating or processing stage of meat production**
Application form	**Dissolved in water or incorporated into seasoning blends**

The optimal rate varies with raw material, processing method and desired tenderness.
Determine the usage level through small-scale production trials before full application.

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-enzyme-powder-bulk-supply

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