

## Subtilisin, food grade

Cat. No. EXWM-4153

Lot. No. (See product label)

### Introduction

**Description** Subtilisin is an endo-protease produced by submerged fermentation and cultivation of *Bacillus subtilis* 1398 and refined by advanced extraction technology. It can decompose macromolecular proteins into peptides and amino acids at a certain temperature and pH. And other products, forming a unique hydrolyzed flavor, can be used for protein hydrolysis treatment of food, feed, cosmetics, nutrition and health products.

### Product Information

**Source** *Bacillus subtilis*

**Form** Powder

**EC Number** EC 3.4.21.62

**CAS No.** 9014-01-1

**Activity**  $\geq 100,000$  u/g

**Unit Definition** Under the measurement conditions ( $30 \pm 0.2^\circ\text{C}$ ; pH value 7.5) per minute of casein hydrolyzed trichloroacetic acid soluble matter has an absorbance at 275nm wavelength equivalent to the absorbance of 1 microgram tyrosine, the amount of enzyme required is one unit.

**Reaction** Hydrolysis of proteins with broad specificity for peptide bonds, and a preference for a large uncharged residue in P1. Hydrolyses peptide amides

**Notes** This item requires custom production and lead time is between 5-9 weeks. We can custom produce according to your specifications.

### Storage and Shipping Information

**Storage** Store in a cool, dry place