

Alkaline Protease (food grade)

Cat. No. ALPE-200

Lot. No. (See product label)

Introduction

Description Alkaline protease is a proteolytic enzyme that is bred from *Bacillus licheniformis* through mutagenesis of bacterial protoplasts and subjected to deep fermentation, extraction and refinement. Its main enzyme component is *Bacillus licheniformis* protease, which is a serine-type protease. Endoprotease can hydrolyze the peptide chain of protein molecules to generate polypeptides or amino acids. It has a strong ability to decompose proteins and is widely used in food, medical, brewing, washing, silk, tanning and other industries.

Product Information

Form Light yellow solid powder

EC Number EC 3.4.21.

Activity 200,000 U/g

Unit Definition Ultraviolet spectrophotometry: Under the measurement conditions ($40\pm 0.2^{\circ}\text{C}$; pH value 10.5), the absorbance of the trichloroacetic acid soluble matter released by hydrolyzing casein per minute at a wavelength of 275nm is equivalent to the absorbance of 1 microgram of tyrosine. The required amount of enzyme is one activity unit, expressed in u/g.

Storage and Shipping Information

Storage Store in cool & dry place. Keep away from strong light and heat.