

## Protease for flavors

*Cat. No.* PRO-1827

*Lot. No.* (See product label)

### **Introduction**

**Description** Protease used in a neutral to alkaline environment. Used to develop savory flavors and to debitter protein hydrolysates.

**Applications** Flavors in high-protein flours used in baking.

### **Product Information**

**Appearance** powder or liquid

**CAS No.** 37259-58-8

### **Usage and Packaging**

**Package** 25kg/paper barrel (powder form), 30kg/polyster barrel (liquid form).