

Bromelain

📍 Food Enzymes · 600-2,400 GDU/g

PRODUCT DESCRIPTION

Bromelain is a versatile enzyme obtained from pineapple that has numerous functions in food processing and dietary supplements.

The enzyme plays an important role in cooking as it acts as a natural tenderizer of meat, and breaks the tough proteins which make it easier to eat.

It is also used in digestive enzyme and other dietary supplements, where it hydrolyses dietary proteins. This range of applications makes it a staple ingredient across several industries.

KEY FUNCTIONS

- Used for meat tenderisation, protein hydrolysis and digestive enzyme supplements.

TYPICAL APPLICATIONS

Dairy & lactose-free products

Cheese making

Juice clarification

Starch & syrup processing

Protein hydrolysis

Meat & fish texture

HANDLING & DOSAGE

Optimum dosage depends on substrate, process conditions (pH, temperature, time) and the desired result. We recommend lab or pilot trials; our application team can suggest a starting dose. Handle as an enzyme/biological preparation: avoid dust formation and inhalation, and wear gloves and eye protection.

SPECIFICATION

Product	Bromelain
Product range	Food Enzymes
Enzyme activity	600-2,400 GDU/g
Physical form	Powder; other formats on request
Packaging	25 / 50 kg HDPE drums or retail pouches
Storage	Cool, dry place in tightly closed original containers, away from direct sunlight
Documents	Certificate of Analysis (CoA) on request

MANUFACTURING & QUALITY

Manufactured by Enzyme Bioscience in an FDA-registered, GMP and ISO 9001:2015 certified facility in Surat, India, with in-house R&D and QC laboratories.



GMP



ISO
9001:2015



FDA
registered

The information in this data sheet describes typical properties and is given in good faith; it does not constitute a specification or warranty for a particular use. Users should confirm suitability for their own process and comply with applicable regulations. Batch-specific values are stated on the Certificate of Analysis.