

Neutral Protease

📍 Food Enzymes · 25,000-50,000 PC U/g

PRODUCT DESCRIPTION

Neutral protease is a strong enzyme, showing moderate protein hydrolysis at neutral pH. This has been employed widely in meat and sea food processing. This enzyme will relax the proteins present in muscles, which can help smoothen out the texture and enhance the juiciness without loss of natural flavors.

In food applications, This Protease assists in protein digestion, thus ensuring nutrient availability and functional benefits in dietary products. Its mild but potent action ensures the minimum impact on flavor, thus it is suited for sensitive food preparation applications.

With its versatility and specific performance, IT is indispensable to the manufacturer who requires quality performance in protein modification and texture optimization.

KEY FUNCTIONS

- Hydrolyses proteins at neutral pH for meat, seafood and protein processing.

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	Neutral Protease
Product range	Food Enzymes
Enzyme activity	25,000-50,000 PC U/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.