

Papain

📍 Food Enzymes · 50-1,000 TU/mg

PRODUCT DESCRIPTION

Papain is the proteolytic enzyme, which is obtained from the latex of the fruit, *Carica papaya*. This degrades tough protein fibers and hence, is a natural meat tenderizer that improves the texture as well as flavor.

In food processing, it is a component that clarifies beer while keeping it stable against chill haze. It goes so far as digestive supplements, promoting protein digestion and nutrient absorption with gut health.

Because of its natural source and multi-functionality, It is one preferred choice for clean-label formulation, as it offers a viable and environment-friendly solution in food texture improvement and nutrition enhancement.

KEY FUNCTIONS

- Aids in protein digestion and used in tenderizing meat.

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	Papain
Product range	Food Enzymes
Enzyme activity	50-1,000 TU/mg
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.