

Protease S-02

Description: sour protease for protein degradation in mash out of flour containing material

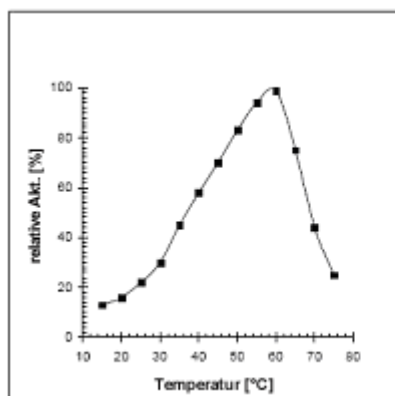
Origin: *Aspergillus niger*

Application:

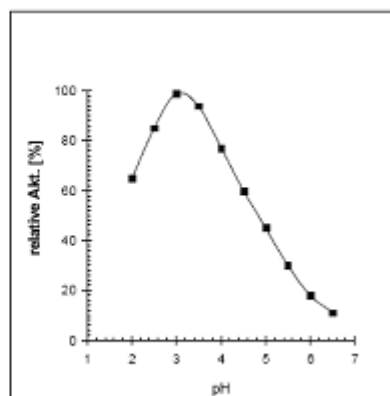
- Alcohol production
- The enzyme solution is either used as the first component in the fermentation tank or continuously added to the mash feed.

Dosage: 30 – 90 mL Protease S-02 per ton rye
50 – 150 mL Protease S-02 per ton barley or wheat

Parameters of reaction: pH optimum 3,0
Temperature optimum 60°C



III.1: Influence of temperature on activity
(0,5% casein solution, pH 3)



III.2: Influence of pH on activity
(0,5% casein solution, 60°C)

Order-No.: 3665

Form of delivery: brown liquid

Storage: < 10°C; do not freeze.