

Protease S-02

Subtilisin, E.C. 3.4.2X.XX

Description: Acidic protease of fungal origin for protein degradation in mashes made from farinaceous material.

Origin: *Aspergillus niger.*, not pathogenic, not genetically modified
(according to AMFEP approved for the use in food industry)

Activity: > 40 U/mL (Method: ASA Spezialenzyme GmbH)

Application: Alcohol production

The enzyme suspension is either applied as the first components to the fermentation tank or continuously dosed into the mash feed.

Dosage: 30 – 50 mL per ton rye
50 – 100 mL per ton barley or wheat

Parameter: pH Optima: 3.0 active at the range pH 2.0 – 5.0
Temperature Optima: 60°C active at the range 30 – 70°C

Article no.: 3665

Form of delivery: Brown suspension with specific odour

Storage: Store cool, 4 – 8°C. Do not freeze. Loss of activity is < 10% per year

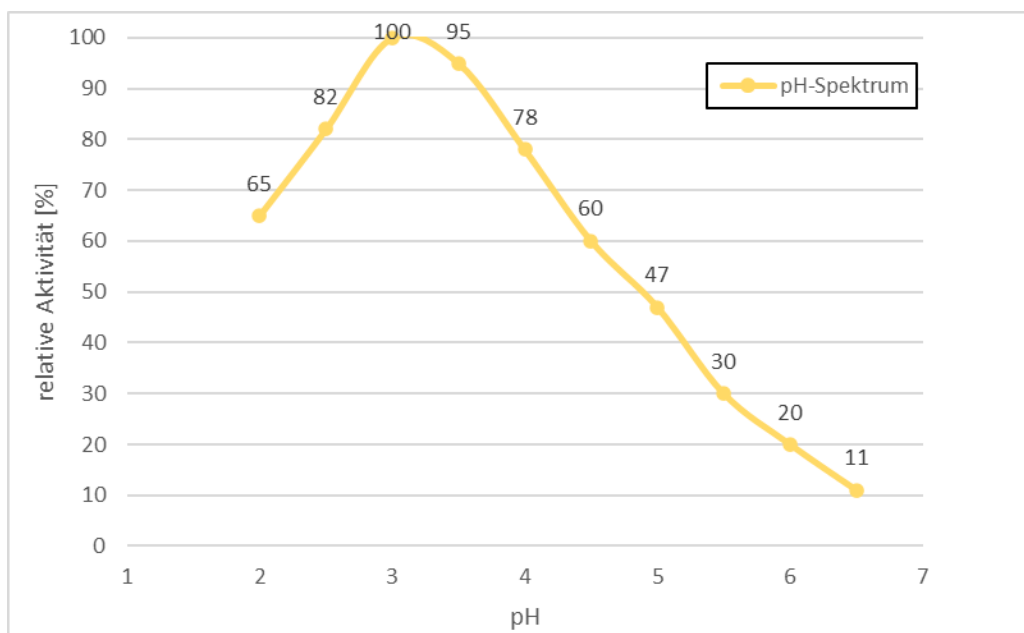


Image 1: pH dependence

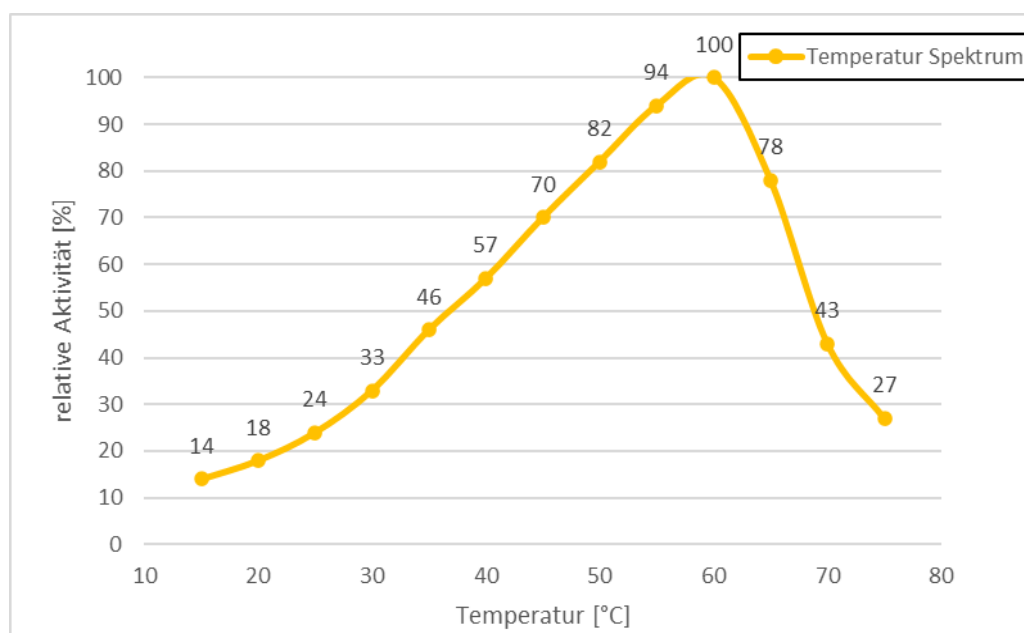


Image 2: Temperature dependence