



Food Grade 200000 PC/G Neutral Protease Enzyme Powder For Tenderizing Meat

Our Product Introduction

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Basic Information

- Place of Origin: China
- Brand Name: Hongbaiyi
- Certification: COA, HPLC MR
- Model Number: HBY-Neutral Protease Enzyme
- Minimum Order Quantity: 1kg
- Price: Negotiable
- Packaging Details: 20kg/bag or 25kg/drum
- Delivery Time: 3~5 days, upon receipt of payment
- Payment Terms: T/T, Western Union, MoneyGram
- Supply Ability: 5000kg per month



Product Specification

- Product Name: Neutral Protease Enzyme
- Form: Powder
- Purity: 98%
- Color: Cream Colour Powder
- Usage/Application: Protein Digest, Nutraceutical, Food, Pharmaceuticals, Brewery
- Other Names: Serrapeptase
- Specification: 200,000 PC/G
- Packaging Size: 25kg
- Highlight: **Tenderizing Meat Protease Enzyme Powder , Neutral Protease Enzyme Powder**



More Images



Product Description

Food Grade 200,000 PC/G Neutral Protease Enzyme Powder For Tenderizing Meat



Basic Information of 200,000 PC/G Neutral Protease Enzyme Powder:

Product name	200,000 PC/G Neutral Protease Enzyme Powder
Appearance	cream powder
Purity	99%
Application	food additive
Cas number	37312-62-2
Function	beverage, tendering meat
Packaging size	25 kg
Grade	Food
MOQ	1 kg

What Is Neutral Protease Enzyme?

200,000 PC/G Neutral Protease Enzyme Powder is an enzyme powder used to break down proteins. It has an activity of 200,000 protease units per gram (PC/G), and it is neutral in pH, which means that it can be used in a variety of applications without altering the pH of the solution.

Neutral protease enzyme powder is often used in the food industry to tenderize meat and improve the texture of baked goods. It can also be used in the detergent industry to remove protein stains from clothes. Additionally, neutral protease enzyme powder can be used in a variety of other industrial applications, such as leather tanning, brewing, and biofuel production.

Here are some specific examples of how neutral protease enzyme powder is used:

In the food industry, neutral protease enzyme powder can be used to tenderize meat by breaking down the tough connective tissues. This can make meat more flavorful and easier to chew. Neutral protease enzyme powder can also be used to improve the texture of baked goods by breaking down the gluten in the flour. This can make baked goods more soft and elastic.

In the detergent industry, neutral protease enzyme powder can be used to remove protein stains from clothes, such as blood, milk, and grass stains. It can also be used to brighten whites and prevent clothes from becoming gray.

In the leather tanning industry, neutral protease enzyme powder is used to remove hair and flesh from hides. This helps to prepare the hides for tanning and makes the leather more soft and pliable.

In the brewing industry, neutral protease enzyme powder is used to break down proteins in the wort, which is the unfermented beer. This helps to improve the clarity and flavor of the beer.

In biofuel production, neutral protease enzyme powder is used to break down carbohydrates in biomass, such as corn stover and sugarcane bagasse. This helps to produce fermentable sugars, which can then be converted into ethanol.

Neutral protease enzyme powder is a versatile and powerful enzyme that can be used in a variety of applications. It is a safe and effective way to break down proteins, and it is biodegradable.

Usages of Neutral Protease Enzyme Powder:

Neutral protease enzyme powder can be used in a variety of ways, depending on the desired application. Here are some examples:

Food industry:

Tenderizing meat: Neutral protease enzyme powder can be used to tenderize meat by marinating the meat in a solution containing the enzyme for several hours or overnight. This will break down the tough connective tissues, making the meat more tender and juicy.

Improving the texture of baked goods: Neutral protease enzyme powder can be added to dough to improve the texture of baked goods. This will break down the gluten in the flour, making the baked goods more soft and elastic.

Pre-digesting food: Neutral protease enzyme powder can be added to food to pre-digest it, making it easier to digest and absorb. This can be beneficial for people with digestive disorders, such as pancreatic insufficiency or chronic pancreatitis.

Detergent industry:

Removing protein stains: Neutral protease enzyme powder can be added to detergent to remove protein stains from clothes, such as blood, milk, and grass stains. It can also be used to brighten whites and prevent clothes from becoming gray.

Other industrial applications:

Leather tanning: Neutral protease enzyme powder is used in the leather tanning industry to remove hair and flesh from hides. This helps to prepare the hides for tanning and makes the leather more soft and pliable.

Brewing: Neutral protease enzyme powder is used in the brewing industry to break down proteins in wort, which is the unfermented beer. This helps to improve the clarity and flavor of the beer.

Biofuel production: Neutral protease enzyme powder is used in biofuel production to break down carbohydrates in biomass, such as corn stover and sugarcane bagasse. This helps to produce fermentable sugars, which can then be converted into ethanol.

Neutral protease enzyme powder is a versatile and powerful enzyme that can be used in a variety of applications. It is a safe and effective way to break down proteins, and it is biodegradable.

To use neutral protease enzyme powder, it is important to follow the manufacturer's instructions carefully. The dosage and incubation time will vary depending on the application.



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