



Enzybel®

Liquid Bromelain

Applicase® LSG100



is a performant liquid enzyme preparation
for food use containing endopeptidase

APPLICATIONS:

PROTEIN HYDROLYSES, SEASONING/TENDERIZING, GLUTEN TRANSFORMATION,
PALATABILITY, CLARIFICATION OF PILSNER BEER, MODIFIED CHEESES

Easier to bring in solution

Easier to diffuse or to dose in the
reactors/tanks

GMO free

Plant derived

Possible automatization by
pumping (dosage) our APPLICASE®

This liquid version of our pineapple
enzyme is less concentrated
(and thus less aggressive than
pure powder)



Our liquid is a homogenous product
(no lumps, no concentration
of activity...)

Proteolytic enzymes are potential
allergens for the skin and respiratory
tract, our liquid APPLICASE® is safer
for your production crew (no dust)

Storage conditions: @ 0-4°C (our stability
studies show optimal results at these
storage conditions, see table on verso
= 12 months from production date)

BROMELAIN:

Effective temperature 40–60°C

Optimal temperature 50–60°C

Deactivation temperature above 65°C

Effective pH 4.0–8.0

Optimal pH 4.5–5.5

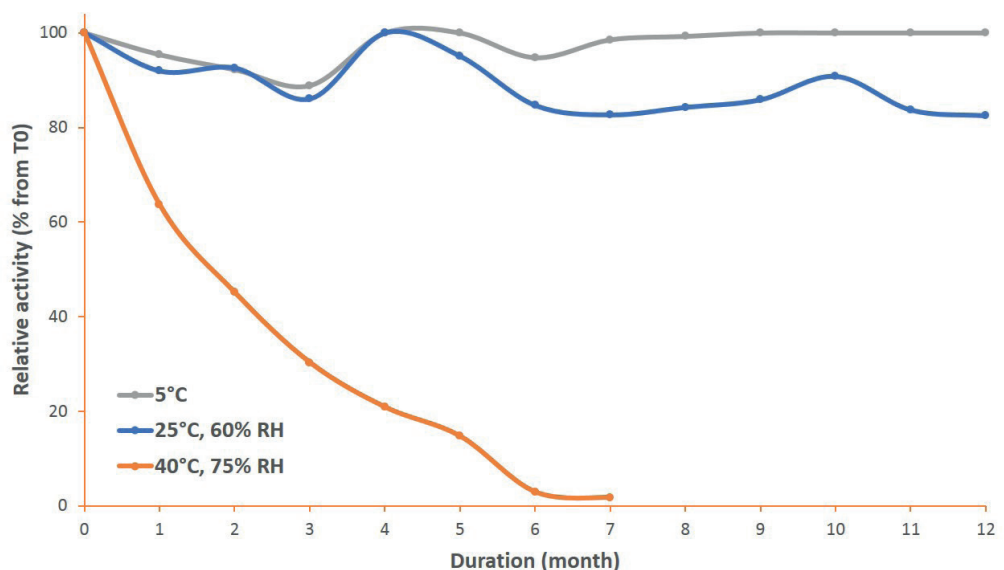


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Principle of the CDU method

Casein Digestion Unit (CDU) is defined as the amount of enzyme able to release 1 µg/min of tyrosine from a buffered solution of casein substrate at pH 7.0 & 37°C.

The reaction is stopped by the precipitation of the excess of casein with trichloroacetic acid. The digest is filtered and the optical density (OD) of the filtrate is read at 275 nm. The enzyme activity is calculated from the measured OD and a standard of tyrosine.



RH: Relative Humidity