



Aum Enzymes
India's #1 Speciality Enzyme Products

Brewzyme P [Papain]

BENEFITS

Use for chill haze prevention
Broad protein substrate specificity & stability
Significant effect for yeast autolysis
Broad temperature stability
Available in Powder presentation
Ecofriendly and biodegradable

DESCRIPTION

Brewzyme P is usually produced as a crude, dried material by collecting the latex from the fruit of the papaya tree. Brewzyme P contains papain which is a botanical mixture of at least five proteases of different specificity present in papaya (*Carica papaya*).

It can be widely used to modify protein functionality in food system. In the protein modification industry, Papain is used to modify proteins of vegetable as well as animal origin. Brewzyme P is useful for used to co-precipitate proteins in chill proofing of beers.

PRODUCT SPECIFICATION

Parameters	Operational range
Temperature range	40°C to 70°C
pH range	5 to 7.5
Form & appearance	Light Yellow to off white powder
Types of enzyme	Papain 100TU
Source	<i>Carica papaya</i>

PAKAGING

Enzymes products are available in 25 Kilogram aluminum foil for powder products. Special packaging is also available on request.

SAFETY

The product is produced under hygienic condition and is subject to stringent quality control.

Toxicology
Non Toxic

Biodegradability
Product is Biodegradable.

Handling precaution

Enzymes are proteins and inhalation of dust or aerosols may induce sensitization and may cause allergic reactions in sensitized individuals. Some enzymes may irritate the skin, eyes and mucous membranes upon prolonged contact.

Liquid enzyme products may create inhalable aerosols if splashed or vigorously stirred. Spilled product material should therefore be flushed away with water.

TECHNICAL SERVICE

Enzymes technical service laboratory shall be pleased to provide more information covering specific applications for all products or discuss any practical problem which many occur in the industry.

TECHNICAL DATASHEET [FOR Brewzyme P]

There are many factors that influence activity of **Brewzyme P**

- [1] Protein substrate concentration
- [2] Degree of protein hydrolysis desired
- [3] Temperature & pH of the process
- [4] Time of hydrolysis
- [5] Type of process & equipment

Below mention general guideline for dosage of Brewzyme P

Product	Dosage based on protein weight
Brewzyme P	High: 80-90 units/kg, Moderate: 50-70 units/kg Low: 25-60 units/kg
The optimum dosage should be determined through trials.	

STORAGE:

Enzyme products should be stored in a cool dry place. When stored below 25°C products will maintain its declared activity for at least 36 months. The enzyme preparations should not be left in direct sunlight for extended periods. Liquid preparation should not be frozen.

REGULATORY INFORMATION:

EEC Classification

In concentration form, the liquid enzymes products are classified as “sensitizers by inhalation” under the terms of EEC directive 88/379.

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