



Aum Enzymes
India's #1 Speciality Enzyme Products

FERMENTZYME-NP

Neutral protease

DESCRIPTION

Fermentzyme-NP is a bacterial neutral protease enzyme preparation produced by selected strain of *Bacillus subtilis*. The enzyme will effectively hydrolyse proteins in an endo manner, thus producing soluble peptides and amino acids. The enzyme preparation contains non-standardized amounts of bacterial alpha amylase & beta glucanase.

Fermentzyme-NP is bacterial neutral protease enzyme used in alcohol industry for better yeast growth and reducing fermentation time.

PRODUCT SPECIFICATION

Parameters	Operational range	Optimal range
Temperature	30°C to 65°C	35°C to 55°C
pH	5.5 to 9.0	6.0 to 8.5
Form & appearance	Free flowing Powder , Creamy white color	
Enzyme types	Neutral protease	
Enzyme Activity	10,000 NPU /Gram	
Microbial source	<i>Bacillus subtilis</i>	

PAKAGING:

Enzymes products are available in 50 Kilogram fiber drum 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

The product produced by GRAS microorganism and is classified as 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.

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 6 months. The enzyme preparation 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.

TECHNICAL DATASHEET

There are many factors that influence protein hydrolysis with Fermentzyme-NP, such as:	
Protein substrate concentration	
Type of process and equipment	
Temperature and pH of the process	
Process time	
Degree of protein hydrolysis desired	
Product	Dosage
Fermentzyme-NP for alcohol industry	5 to 10 Gram per 100 Kg of fermentation medium
Technical datasheet given with each product are only given as usage guidelines, but tests should be carried out under local conditions to fix the optimum dosage.	

TECHNICAL SERVICE:

AumEnzymes 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.

AUM ENZYMES

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