



Aum Enzymes
India's #1 Speciality Enzyme Products

Papain 1000TU/mg

BENEFITS

Effective in the management of food digestion & nutrition
Standardized activity for convenient formulation
Convenient for tabulating or capsulation & syrup

DESCRIPTION

Papain is usually produced as a crude, dried material by collecting the latex from the fruit of the papaya tree. Papain 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. Papain supplements contain active substances that aid digestion as well as meat tenderization.

In the protein modification industry, Papain is used to modify proteins of vegetable as well as animal origin.

Papain is widely used in the line of medical application, food industry, forage industry, cosmetic industry, brewing industry, etc.

PRODUCT SPECIFICATION

Parameters	Operational range
Temperature range	40°C to 60°C
pH range	4.8 to 6.20
Form & appearance	Off white to light yellow powder
Activity of enzyme	1000TU per mg
Source [fruit part]	<i>Carica papaya</i>

PAKAGING

Enzymes products are available in 25 Kilogram HDPE 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
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 35°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.

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 may occur in the industry.

AUM ENZYMES

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