



ENZYME - TECHNICAL DATA SHEET

PROTOZYME NP (PNP511)

Protozyme NP is a neutral protease enzyme derived from a selected non-GMO Food Grade strain of *Bacillus subtilis*.



BENEFITS

Allows the use of higher levels of adjuncts in the mash.

Increases soluble protein .

Improves free amino nitrogen levels which can lead to enhanced yeast vitality during fermentation.

May improve downstream processing efficiencies.



DOSE RATE & APPLICATION

A typical dosage rate is generally between 0.3-1.0 kg/t grist.

Protozyme NP may be added to the mash at mashing in. A proteolytic stand for 40 minutes at 50C will enable solubilisation of proteins into peptides and amino acids.



SPECIFICATIONS

PHYSICAL & CHEMICAL

PHYSICAL FORM

Liquid

COLOR

Yellow(color may vary from batch to batch)

ACTIVITY

minimum 900 PNU/g

MICROBIOLOGICAL

TOTAL VIABLE COUNT < 50000/g

COLIFORMS < 30/g

E. COLI absent in 25g

SALMONELLA absent in 25g

MYCOTOXINS negative by test

ANTIBIOTIC ACTIVITY negative by test

HEAVY METALS

ARSENIC < 3 mg/kg

LEAD < 5 mg/kg

MERCURY < 0.5 mg/kg

CADMIUM < 0.5 mg/kg



PACKAGING & STORAGE

Protozyme NP is available in 30 kg containers. When stored in conditions between 3C and 10C the enzyme is stable for 12 months.



SAFETY & HANDLING

Avoid unnecessary contact with enzyme preparation during handling. In case of spillage rinse with water. Additional information can be found in the Material Safety Data Sheet.



CONFORMITY TO STANDARDS

Protozyme NP conforms to the specifications laid down by the Joint FAO, WHO, JECFA and FCC. Local food regulations should always be consulted.

CONTACT US

For more information, please visit us online at
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