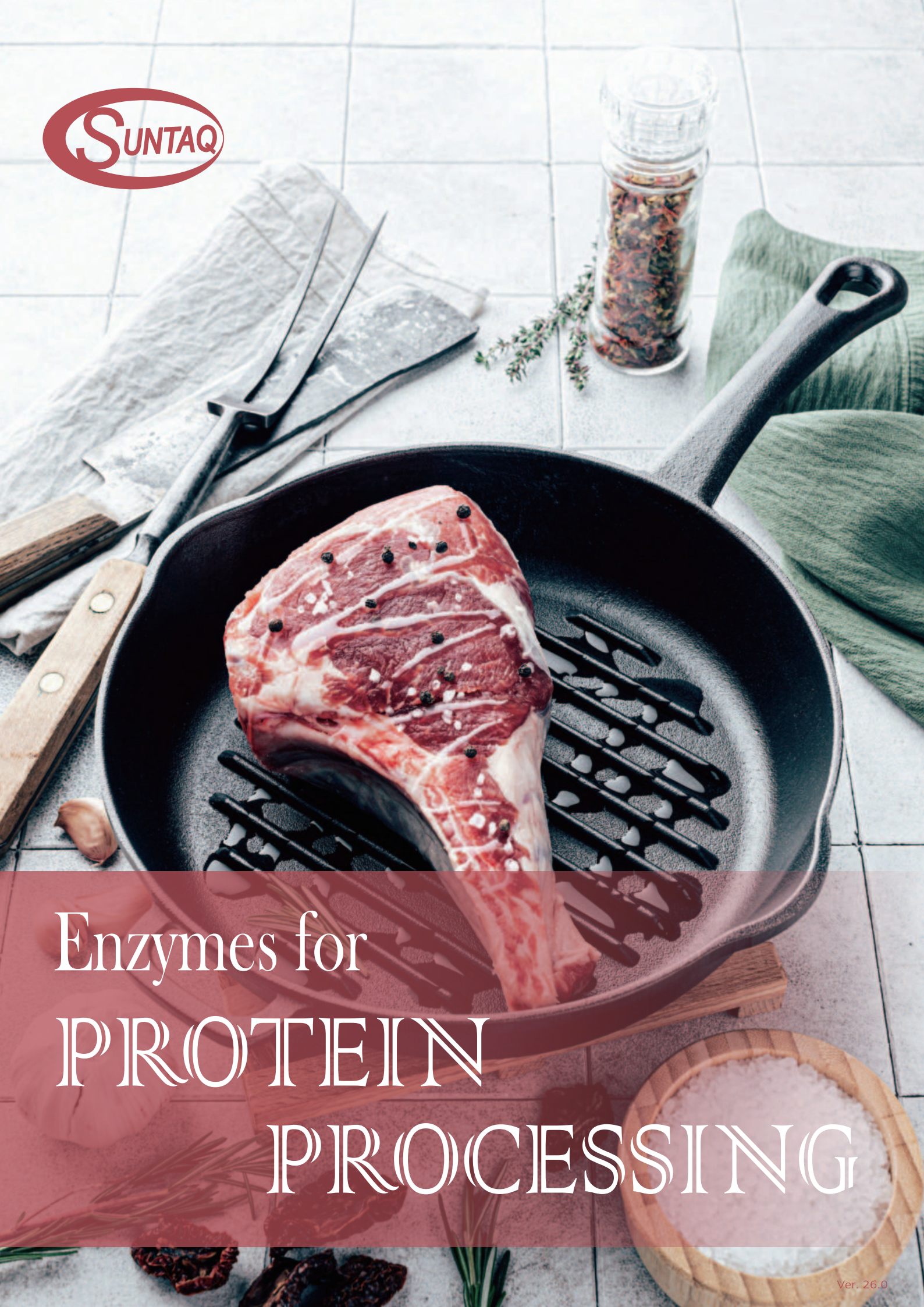


Enzymes for PROTEIN PROCESSING

Ver. 26.0



Protein Processing ENZYMES

Product	Enzyme	Specification
SQzyme PSL	Acid Protease	150,000 u/mL
SQzyme PS-NL	Neutral Protease	100,000 u/mL
SQzyme PS-KL	Alkaline Protease	100,000 u/mL
SQzyme PSK-UL	Alkaline Protease	300,000 u/mL
KeraPro	Keratinase	100,000 u/mL
SQzyme PS Conc.	Acid Protease	1,000,000 u/g
SQzyme PRN Conc.	Neutral Protease	200,000 u/g
SQzyme PSK Pro	Alkaline Protease	500,000 u/g
SQzyme PSK Ultra	Alkaline Protease	1,000,000 u/g
SQzyme PSK Conc.	Alkaline Protease	1,000,000 u/g
Tidexo	Aminopeptidase	5,000 u/g
SQzyme TG 2000	Transglutaminase	2,000 u/g
Tenderzym	Papain	1,000,000 u/g



Enzyme performance in practical application

Used Process	Product	Advantages and Benefits
Protein Hydrolysis	**Alkaline Protease** **Neutral Protease** **Keratinase** **Acid Protease** **Aminopeptidase**	» Proteases for hydrolyzing most proteins, such as: animal, microbial and plant-based protein » Produce low molecular weight peptides » Various forms with high performance » Covering a wide range of pH
Protein Bonding	**Transglutaminase**	» Catalyzes the formation of covalent bonds between different proteins, known as protein cross-linking » Stabilization of Protein Structures by forming cross-links between glutamine and lysine residues » Improves texture of processed meats, seafood, and dairy products by binding protein molecules
Flavouring	**Neutral Protease** **Aminopeptidase** **Papain**	» Cleaves peptide bonds at random within the protein structure » Products with good proportion between serine and metallo » Reduced bitterness compared with Alkaline protease » Exopeptidase that hydrolyzes the N-terminal peptide and liberates amino acids » Outstanding flavouring effect
Meat Tenderization	**Papain**	» An enzyme extracted from the latex of the papaya fruit » Protein Digestion: reduces proteins into smaller peptides and amino acids, making it a useful digestive aid » Meat Tenderization: It hydrolyzes protein molecules in meat, making it softer and easier to cook

All enzymes listed are food grade, Kosher and Halal certified.

Suntaq enzymes are produced according to HACCP in a process controlled by FSSC 22000 quality system. It complies with JECFA and FCC recommended requirements.

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