

ANC ENZYME SOLUTIONS PTE LTD

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Pap SLP100TU

Chill Proof - Stabilized Liquid Papain Solution

Description

For chillproofing beer, Pap SLP100TU eliminates chill haze and improves shelf life. Pap SLP100TU is a purified papain extract from the fruit of *Carica papaya*. Papain hydrolyses proteins to form oligopeptides and amino acids.

Properties

Activity	100TU/gram \pm 5%
Appearance	Light Amber Colored Translucent Liquid (Note that color does not affect or reflect activity.)
Odor	Characteristic odor
pH(5% solution)	5 \pm 0.5
APC	<10 CFU/g
Yeast and Mould	<10 CFU/g
Pathogens	Absent
Heavy Metals	Below Detectable Limits
Pesticides and Aflatoxins	Absent

Pap SLP100TU complies with FAO/WHO JECFA and FCC recommended specifications for "food grade" enzymes.

Dosage

As per requirement, to be determined based on application.

Packaging

Standard package size for **Pap SLP100TU** is 30-kilogram drums. Alternate custom packaging is available upon request for smaller or larger volumes.

Handling

Avoid contact with skin and eyes; rinse with water if spilled. Always close drum after opening. Protease Enzymes break down proteins so special care should be used to avoid this product coming in contact with skin and sensitive skin areas.

Storage

In sealed containers, under cool dry conditions and out of direct sunlight.

Shelf Life

Pap SLP100TU loses no more than 10% activity after 6 months when stored at 25 °C (75 °F-77 °F) out of direct sunlight and in the original, closed container (protect from humidity).