



98% CAS 37312-62-2 750,000 PC/G Neutral Protease / Serrapeptase In Biscuit

Our Product Introduction

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Basic Information

- Place of Origin: China
- Brand Name: Hongbaiyi
- Certification: COA, HPLC MR
- Model Number: HBY-Neutral Protease Enzyme
- Minimum Order Quantity: 1kg
- Price: Negotiable
- Packaging Details: 25kg/drum
- Delivery Time: 3~5 days, upon receipt of payment
- Payment Terms: T/T, Western Union, MoneyGram
- Supply Ability: 5000kg per month



Product Specification

- Product Name: 98% CAS 37312-62-2 750,000 PC/G Neutral Protease/Serrapeptase In Biscuit
- Form: Powder
- Purity: 98%
- Color: Cream Colour Powder
- Usage/Application: Protein Digest, Nutraceutical, Food, Pharmaceuticals, Brewery
- Other Names: Serrapeptase
- Specification: 750,000 PC/G
- Packaging Size: 25kg
- CAS: CAS 37312-62-2
- Shelf Life: 2 Years
- Highlight: **Biscuit Serratiopeptidase Powder, 98% Neutral Protease**



More Images



Product Description

98% CAS 37312-62-2 750,000 PC/G Neutral Protease/Serrapeptase In Biscuit



Basic Information of 98% CAS 37312-62-2 750,000 PC/G Neutral Protease/Serrapeptase In Biscuit :

Product name	98% CAS 37312-62-2 750,000 PC/G Neutral Protease/Serrapeptase In Biscuit
Appearance	cream powder
Purity	99%
Application	food additive
Cas number	37312-62-2
Function	beverage, tendering meat
Packaging size	25 kg
Grade	Food
MOQ	1 kg

What Is 98% CAS 37312-62-2 750,000 PC/G Neutral Protease/Serrapeptase In Biscuit?

750,000 PC/G Neutral Protease/Serrapeptase In Biscuit is a dietary supplement that is claimed to have a number of health benefits, including reducing inflammation, improving digestion, and boosting the immune system. However, there is no scientific evidence to support these claims. Serratiopeptidase, also known as serrapeptase, is a proteolytic enzyme produced by the bacteria *Serratia marcescens*. It is commonly used in Japan and Europe to treat a variety of inflammatory conditions, such as arthritis, sinusitis, and bronchitis. However, its effectiveness for these conditions has not been well-studied.

There are a few small studies that suggest that serrapeptase may be effective in reducing inflammation and pain after surgery. However, more research is needed to confirm these findings and to determine the optimal dosage and duration of treatment.

Serratiopeptidase is generally safe for most people to take. However, it may cause side effects such as stomach upset, diarrhea, and skin rash. It is also important to note that serrapeptase may interact with certain medications, such as blood thinners.

Usages of Neutral Protease Enzyme Powder:

Neutral protease enzyme powder can be used in a variety of ways, depending on the desired application. Here are some examples:

Food industry:

Tenderizing meat: Neutral protease enzyme powder can be used to tenderize meat by marinating the meat in a solution containing the enzyme for several hours or overnight. This will break down the tough connective tissues, making the meat more tender and juicy.

Improving the texture of baked goods: Neutral protease enzyme powder can be added to dough to improve the texture of baked goods. This will break down the gluten in the flour, making the baked goods more soft and elastic.

Pre-digesting food: Neutral protease enzyme powder can be added to food to pre-digest it, making it easier to digest and absorb. This can be beneficial for people with digestive disorders, such as pancreatic insufficiency or chronic pancreatitis.

Detergent industry:

Removing protein stains: Neutral protease enzyme powder can be added to detergent to remove protein stains from clothes, such as blood, milk, and grass stains. It can also be used to brighten whites and prevent clothes from becoming gray.

Other industrial applications:

Leather tanning: Neutral protease enzyme powder is used in the leather tanning industry to remove hair and flesh from hides. This helps to prepare the hides for tanning and makes the leather more soft and pliable.

Brewing: Neutral protease enzyme powder is used in the brewing industry to break down proteins in the wort, which is the unfermented beer. This helps to improve the clarity and flavor of the beer.

Biofuel production: Neutral protease enzyme powder is used in biofuel production to break down carbohydrates in biomass, such as corn stover and sugarcane bagasse. This helps to produce fermentable sugars, which can then be converted into ethanol.

Neutral protease enzyme powder is a versatile and powerful enzyme that can be used in a variety of applications. It is a safe and effective way to break down proteins, and it is biodegradable.

To use neutral protease enzyme powder, it is important to follow the manufacturer's instructions carefully. The dosage and incubation time will vary depending on the application.



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