



ERC Catalysts, Inc.
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PAPAIN PURIFIED (*Carica papaya*)

SPECIFICATION SHEET

DESCRIPTION

A widely used enzyme obtained from the latex of the fruit of the Papaya tree (*Carica papaya*), Papain is Non-GMO obtained by drying latex by a suitable method: sun drying, tray drying, and spray drying

PHYSICAL PROPERTIES

A tan to light tan, fine, free-flowing powder, soluble in water with strong pungent odor and unpleas taste.

ENZYMATIC PROPERTIES

With most substances, Papain exhibits maximum activity in the temperature range of 50°C to 60°C although in some instances it has been reported to be useful at temperatures as high as 80°C to 90°C room temperature, Papain is generally useful in a pH range of 3.5 to 10.0. Its useful pH range will de temperature, nature, and concentration of substrate. In general, the optimum stability of Papain fa pH range of 5.0 to 6.0 at 60°C. At lower temperatures, its useful pH range will extend further into bc and alkaline sides.

ACTIVITY

The activity is based on a 60-minute proteolytic hydrolysis of a casein substrate at pH 6.0 and 40°C. Unhydrolyzed substrate is precipitated with trichloroacetic acid and removed by filtration; solubili casein is then measured spectrophotometrically. The acceptance criteria for all enzyme assays is: NL and NMT 115.0 % of the declared units of enzyme activity.*

COUNTRY OF ORIGIN USA

STORAGE/SHELF LIFE/STANDARD PACK SIZE

Product is stable for two years (24 months) if stored at or below 10°C in sealed poly bags in boxes or drums away from sunlight and high humidity. Product is packed in 25 kilo fiber drums or double-w

HANDLING PRECAUTIONS

Avoid the formation of aerosol and dust of the product. Repeated inhalation of enzyme aerosol or di cause allergic type reactions in sensitized individuals. For detailed information please refer to the SI

Description	Specification	Method
Activity:	NLT 60,000 USP/MG	USP
Identity:	Papain Purified	FTIR
Moisture:	NMT 10%	Ohaus MB-45
Metals:		
Lead	NMT 5 ppm	SW-846 6020
Microbiological Data:		
TPC	<10,000 CFU/g	Soleris / AOAC 990.12
E.coli	Negative/10g	Soleris / AOAC 991.14
Entero	<100 CFU/g	AOAC 2003.01
Salmonella**	Negative/25g	BAM Ch. 5 / AOAC 2011.03
Yeast	<1,000 CFU/g	Soleris / AOAC 997.02
Mold	<1,000 CFU/g	Soleris / AOAC 997.02
Coliforms	<100 CFU/g	Soleris / AOAC 991.14

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**If Entero test results exceed 100 CFU/g then Salmonella testing is completed.

Product Code: 112025/12.15.20

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