



SpecPure® PPN60

Product code: 160004 CAS No.: 9001-73-4 EINECS No: 232-627-2 INCI Name: Papain

Synonym: Papaya peptidase I; Papainase; Papaine

Type: Cysteine proteinase Activity: 60.0000 u/g min

Overview

- 1. Papain is an endolytic cysteine protease which is isolated from papaya latex. The papain has strong biological activity and the decomposing ability of protein.
- 2. Papain has the characteristic of high enzyme activity and strong thermal stability.
- 3. Papain is safe and sanitary to use as well. It has been extensively applied in numerous industries, such as food, cosmetics, pharmaceutical and health care, household chemical products, feeds.

Beauty and Cosmetic Industry

Add papain into protein and grease included cosmetic products can whiten and smooth skin, lighten freckles and remove grease, accelerate blood circulation, improve skin function, and enhance product quality. It can also be integrated into diet tea and beauty products.

Appropriate Using Conditions

Temperature: 35-75°C (suitable value is 50-55°C).

pH: 3-9 (suitable value is 6.0-7.0).

The best suitable conditions vary according to the sort and concentration of substrate.

The interpolative amount is among 0.1-0.3% (1000-3000u/g protein).

Caution

As a bio-active substance, it is easily inhibited or destroyed by heavy metals (such as Fe^{3+} , Cu^{2+} , Hg^{2+} , Pb^{2+} etc.) and oxidant. So should prevent from coming into contact with them.

Recommend dosage: 0.1-0.3% (1000-3000u/g protein).

Storage: Recommend to store at low temperature and protected from light.

Package: 1kg/Aluminum foil bag.







