

TRYPSIN

Catalog Number: T1420

DESCRIPTION

Trypsin is derived from the pancreas of bovine, sheep and porcine. It is a proteolytic enzyme that is active in the alkaline pH range.

PHYSICAL PROPERTIES

A white to off white colored, free-flowing powder, soluble in water, with characteristic odor and taste.

ENZYMATIC PROPERTIES

The pH optimum range is 7.4 to 8.2. The optimum temperature range is 38°C to 40°C.

ACTIVITY

The acceptance criteria for all enzyme assays is: NLT 85.0% and NMT 115.0% of the declared units of enzyme activity.

COUNTRY OF ORIGIN China

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-wall boxes.

HANDLING PRECAUTIONS

Avoid the formation of aerosol and dust of the product. Repeated inhalation of enzyme aerosol or dust may cause allergic type reactions in sensitized individuals.

For detailed information please refer to the SDS.

SPECIFICATION SHEET

Product Name	Trypsin
CAS Number	9002-07-07
Origin	Bovine, Porcine
Appearance	White to off-white powder
Form	Powder
Solubility	Soluble in water
Particle Size	80% min pass 40 Mesh
Loss on Drying	≤ 8%
Activity	≥ 20,000 u/g, ≥ 40,000 u/g
Heavy Metals (Lead)	≤ 5 ppm
TPC	< 10,000 CFU/g
Yeast & Moulds	< 1,000 CFU/g
Salmonella	Negative/25g
E.coli	Negative/10g

