



Liquid pepsin 660 U/ml

- **Product description:**

Pepsin is one of the most important protease naturally present in gastric juice; it is able to cleave peptidic bonds at different sites, depending on the nature of the protease. Pepsin, that is prepared commercially from swine gastric mucosa, is most active in acid environments between 37°C and 42°C. Pepsin 660 U/ml liquid is the result of a skillfull production process. High quality gastric mucosa is firstly hydrolyzed to release enzymes, then filtered and concentrated without affecting enzymatic activity. The product is finally diluted to obtain the best purity and the required proteolytic activity, claimed as 660 U/ml.

- **Applications:**

Pepsin 660 U/ml liquid is recommended for technical applications (i.e. in vitro cell testing, parasite detection such as trichinella analysis on pork meat). The product can also have additional uses in leather industry and in the recovery of silver from discarded photographic films.

- **Storage and shelf life:**

Pepsin enzymes are hygroscopic and can absorb odors. Temperatures between 2 and 8°C and odor free environment are recommended. Avoid direct sunlight. Expiry date: 6 months from the date of manufacture in the original sealed packaging kept in a dry area, ideally between 2 and 8°C

- **Packaging:**

The standard packaging is: 1L PE bottles or 5L PE tanks. No staples or metallic fasteners are used.

- Custom packaging available.
- Delivered with Certificate of Analysis.