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PEPSIN (Porcine)

SPECIFICATION SHEET

I.U.B. 3.4.23.1

DESCRIPTION

Derived from Porcine gastric mucosa, this product is characterized by its ability to modify, hydrolyze, or degrade all high molecular weight proteins as well as some low molecular weight proteins.

PHYSICAL PROPERTIES

An off white to light tan colored, free-flowing powder, soluble in water, non-offensive odor and salty taste.

ENZYMATIC PROPERTIES

The pH optimum range is 3.0 to 4.2, and the optimum temperature range is 42°C to 52°C.

ACTIVITY

The assay method for this enzyme is available upon request. 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 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-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.

Description	Specification	Method
Activity:	NLT 10,000 U/MG	USP
Identity:	Pepsin	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
Enteroc	<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

*FCC 9 Page 414

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