

# BROMELAIN

*Prepared at the 15th JECFA (1971), published in NMRS 50B (1972) and in FNP 52 (1992). An ADI 'not limited' was established at the 15th JECFA (1971)*

## SYNONYMS

INS No. 1101(iii)

## SOURCES

Purified proteolytic substances derived from *Ananas comosus* and *Ananas bracteatus* (L).

Active principles

Bromelain (cystein proteinase)

Systematic names and numbers

None (EC 3.4.22.4)

Reactions catalyzed

The enzyme hydrolyzes polypeptides, amides and esters, especially at linkages involving basic amino acids, or leucine or glycine, yielding peptides of lower molecular weight.

## DESCRIPTION

White to light tan amorphous powder; soluble in water, the solutions being colourless to light yellow and somewhat opalescent; practically insoluble in alcohol, chloroform and ether

## FUNCTIONAL USES

Enzyme preparation  
Used in the chillproofing of beer, tenderizing of meat, preparation of precooked cereals, and production of protein hydrolysates.

## GENERAL SPECIFICATIONS

Must conform to the *General Specifications for Enzyme Preparations used in Food Processing* (see Volume Introduction)

## CHARACTERISTICS

IDENTIFICATION

Bromelain activity (Vol. 4)

The sample shows plant proteolytic activity (see *Proteolytic Activity, Plant*)