

## **PROTEASE from *ASPERGILLUS ORYZAE*, var.**

*Prepared at the 55th JECFA (2000) and published in FNP 52 Add 8 (2000), superseding tentative specifications prepared at the 31st JECFA (1987) and published in FNP 38 (1988) and in FNP 52 (1992). An ADI "Acceptable" was established at the 31st JECFA (1987).*

### **SYNONYMS**

INS No.1101(i)

### **SOURCES**

Produced by the controlled fermentation of non-toxicogenic and non-pathogenic strains of *Aspergillus oryzae* and isolated from the growth medium.

Active principles

Endo- and exopeptidases

Systematic names and numbers

1. Aminopeptidases (EC 3.4.11)
2. Serine endopeptidases (EC 3.4.21)
3. Aspartic endopeptidases (EC 3.4.23)

Reactions catalyzed

1. Hydrolysis of proteins at the N-terminal, liberating amino acids
2. Hydrolysis of proteins containing serine peptide bonds
3. Hydrolysis of proteins containing aspartic acid bonds

Secondary enzyme activities

alpha-Amylase (EC 3.2.1.1)

### **DESCRIPTION**

Off-white to tan amorphous powders dispersed in food-grade diluents or carriers; may contain stabilizers and preservatives; soluble in water and practically insoluble in ethanol and ether

### **FUNCTIONAL USES**

Enzyme preparation  
Used in the preparation of and/or in meat and fish products, beverages, soup and broths, dairy and bakery products

### **GENERAL SPECIFICATIONS**

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

### **CHARACTERISTICS**

#### IDENTIFICATION

Proteolytic activity (Vol. 4)

The sample shows proteolytic activity; use method Proteolytic activity, Fungal (HUT)