

RossPep - An Efficient protein degrading Enzyme



DESCRIPTION:

RossPep is a unique protease based enzyme formulation widely used in brewing industry, herbal and malt extract industries. It is highly efficient protein degrading enzyme. This product breaks down the complex proteins into simpler fraction which in turn increases the wort solids.

CONDITIONS OF USAGE:

The pH range will depend on temperature, nature and concentration of substrate. At room temperature, it exhibits good activity in pH range of 3.5 to 10. The optimum stability of the **RossPep** falls in the pH range of 5.0-6.0 when temperature is 50-55°.

DOSAGE:

RossPep is used in mashing stage as well as chill proofing of beer. Dosage will depend on substrate used and process conditions.

PACKING:

RossPep is available in 20 kg pack in HDPE drums to suit individual needs.

STORAGE:

RossPep should be stored in cool and dry place. However it is recommended to store at 0-4° (and low RH for extended shelf life.

TECHNICAL SERVICES:

Rossari Biotech Ltd, with its skilled technical staff and well equipped laboratories are always ready to help its valued customers who wish to use **RossPep**.



The information and data contained herein has been compiled based on information we believe reliable. Users should thoroughly test all applications and independently conclude satisfactory performance before commercializations, as these recommendations are non-binding. Users assume all liabilities for use of the Products. We are not liable for any advice which we may have failed to give.

ROSSARI BIOTECH LIMITED

(An ISO 9001 : 2008 & 14001 : 2004 Certified Company)

201-A & B, Ackruti Corporate Park, LBS Marg, Next to GE Gardens, Kanjurmarg (W.), Mumbai - 400 078. India.
Tel. No.: +91-22-2577 7605, Fax : +91-22-2579 6982, Email: info@rossarimail.com, Website: www.rossari.com