

Protease Enzymes



New protease enzymes aimed at helping the food industry to do more with protein in different food products. The Maxipro HSP enzyme for the processed meat industry includes a wide range of proteases that help protein solubility, functionality and digestibility as well as improve the taste profile of protein, and reduce allergic reactions to certain proteins. Breaking down long protein chains into smaller fragments helps improve the uptake of amino acids in the digestive tract, which is popular in the sports nutrition market. Furthermore, allergic reactions to food products can be reduced by proteases that help degrade specific epitopes (immune response triggers) on wheat gluten or cow milk proteins. Also, high protein beverages typically require protein levels of 20 percent or more, putting a high demand on solubility of the protein used in the drink. The protease enzyme range is also applicable for vegetable proteins like rice, pea, wheat and soy and animal proteins such as whey and blood.

DSM Food Specialties www.dsm-foodspecialties.com [1]

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