

 OUR ENZYME PRODUCTS

# DENAZYME™ NNC

Protease

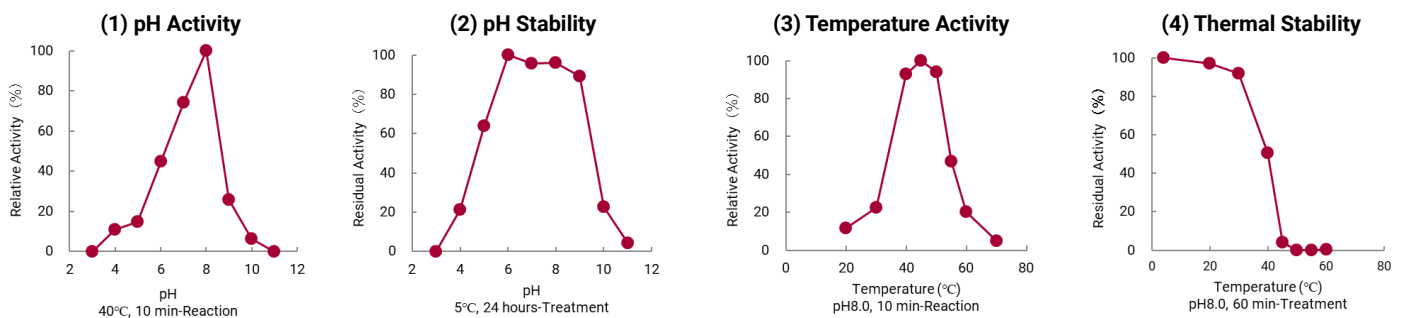


## Features

- Made in Japan
- Effective and controlled tenderization especially during long storage periods
- No overdosing due to specific endo-peptidase activity
- Optimum pH:8
- Highly pure enzyme preparation
- Kosher and Halal certified



## General Properties



## Product Information

DENAZYME™ NNC is a pure, microbial protease with a specific function in bovine, pork and poultry meats. It enables tenderness for both meats and natural casings next to functional properties on processed foods. DENAZYME™ NNC is an enzyme preparation derived from submerged the genus *Streptomyces*. fermentation and is Kosher / Halal certified.

Product Name	Enzyme Activity* <sup>1</sup>	Form	Use	NET Weight/Vol	Shelf Life Storage* <sup>2</sup>
DENAZYME™ NNC	>30 U/g	Powder	Food	10 kg Fiber Drum	12 months (Keep in the refrigerator)

\*1 The activity is guaranteed only for un-opened packages, \*2 Keep dry and dark place.

## Regulatory

DENAZYME™ NNC had been submitted under Regulation (EC) No 1332/2008 for inclusion in the first EU list of approved food enzymes. It is approved for food in various countries around the world.

For more information please reach out to [service@nagase.eu](mailto:service@nagase.eu)

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