

## Pepsin 1:10000 NF/USP - 2000 u/g E.P.

### PRODUCT DESCRIPTION

Pepsin 1:10000 NF/USP - 2000 u/g E.P. belongs to the Pepsin series of Costantino industrial enzymes production. Pepsin is one of the most important protease naturally present in gastric juice; it is able to cleave peptidic bonds at different sites, depending on the nature of the protease. Pepsin, that is prepared commercially from swine gastric mucosa, is most active in acid environments between 37°C and 42°C.

Pepsin 1:10000 NF/USP - 2000 u/g E.P. is the result of the skill of Costantino in the selection and optimization of the best supply chain in combination with a stable and capable process. High quality gastric mucosa is firstly hydrolyzed to release enzymes, then filtered and concentrated without affecting enzymatic activity. The product is finally dried under vacuum and grinded to obtain the best purity and the required proteolytic activity, claimed as 1:10000 NF/USP - 2000 u/g E.P. As many Costantino products, customization is available for eventual fine-tuning of the claimed proteolytic activity to fit the customers optimal needs.

### SUGGESTED USE

Pepsin 1:10000 NF/USP - 2000 u/g E.P. is recommended for technical applications (i.e. in vitro cell testing, parasite detection). The product can also have additional uses in detergency, wool treatment, degumming of silk, applications in leather industry and organic synthesis, together with various technical applications.

### STORAGE & SHELF LIFE

Pepsin enzymes are hygroscopic and can absorb odors. Temperatures below 8°C and odor free environment are recommended.

Avoid direct sunlight.

Expiry date: 2 years from the date of manufacture in the original sealed packaging kept in a dry area, ideally between 2 and 8°C.

### PACKAGING

The standard packaging is a 25 kg cardboard box which contains the product within an inner polyethylene liner bag. No staples or metallic fasteners are used:

- Custom packaging available.
- Delivered with Certificate of Analysis.

### CERTIFICATIONS



The information contained herein is based on internal testing performed at A.Costantino & C. S.p.A. and is to the best of our knowledge true and accurate at present time. All data represents typical analyses provided as a general guide and not to be taken for exact specifications. No warranty nor any liability implied or otherwise, is assumed with them. Users are directed to perform their tests to determine suitability and performance for specific purposes.

The information and results contained in this technical data sheet are susceptible to modification at any time, without warning.

### TYPICAL PHYSICAL & CHEMICAL PROFILE

Product	Proteolytic Activity
<b>Pepsin 1:10000 NF/USP/2000 U/g E.P.</b>	<b>1:10000 NF/USP equal to 2000-2200 U/g FIP</b>
Pepsin 1:3000 NF/USP	1:3000 NF/USP
Pepsin 1:8000 NF/USP	1:8000 NF/USP

### AVAILABLE ON REQUEST

#### MICROBIOLOGICAL ANALYSIS

Total Bacterial Count	<i>Salmonella</i> spp
Bile-tolerant Gram-negative Bacteria	<i>S.aureus</i>
<i>E. coli</i>	Yeasts and Moulds

#### OTHER ANALYSIS

Heavy Metals	Allergens
Salts and Ashes	Fat
	Solubility