



# COLLAGENASE

Collagenase is the enzyme that splits collagen with the release of the free amino acid oxyproline. The important property of the collagenase is its ability to biodegradation of the main protein of the intercellular matrix – collagen. The enzyme can split almost all types of collagen and can break down not only peptide chain of the protein but also the numerous bonds inside triple helix of molecules. The enzyme preparation is obtained from a selected strain of *Streptomyces lavendulae* with subsequent purification and concentration.

## Application

The enzyme preparation can be used in the meat industry, in cosmetology.



### For dry form:

2 000 U/g



### Temperature:

35–55°C – optimal range

15–70°C – operational range



### pH

7.0–9.0 – optimal range

3.0–10.5 – operational range



### Net weight:

1 kg



### Shelf life:

12 months



### Storage conditions:

store at temperatures from  
–25°C to +25°C