



# Enzymes for protein processing

Prozyn has more than **30 years of experience** in the application of enzymes for different industries. We develop solutions according to the customer needs, offering the **widest portfolio of proteases** in the market.



**prozyn**  
biosolutions for life

# ADDING VALUE to PROTEIN



Proteases and other protein modification enzymes can:

**Change the functionality** of proteins, such as solubility, digestibility, foaming, viscosity, water holding capacity and texture.

Produce **bioactive peptides**, like hydrolyzed collagen.

Transform co-products of poultry, meat and fish into **value-added products**.

Improve flavor: **yeast extract** and **pet food palatant**.

Increase the extraction of active pharma ingredients from animal tissues: **chondroitin sulfate** and **heparin**.

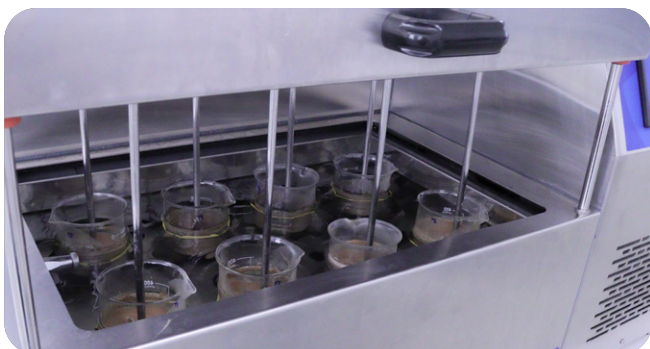
**Higher yield** in protein meal and lipid extraction.

Solutions for **different hydrolysis profiles** and **substrates**.

Increase **free amino acids**.

## INNOVATION CAPABILITIES

Prozyn has a state-of-the-art application lab with **sophisticated equipment** to measure DH, peptide distribution and flavor characteristics. We also have designed reactors that can **hydrolyze proteins** at **different conditions** of pH, temperature and substrates, to **find the best protease** to produce specific hydrolysates.



# OUR SOLUTIONS

Solutions	Applications
<b>SOLUZYME™ AP</b> Acid protease	Hydrolysis of proteins at acid conditions.
<b>SOLUZYME™ NP</b> Neutral protease	Yeast extract production. Hydrolysed collagen and palatants.
<b>SOLUZYME™ AK</b> Medium alkaline protease	Yeast extract production. Hydrolysed collagen and palatants.
<b>SOLUZYME™ HT</b> Neutral thermostable protease	Hydrolysis of proteins at neutral conditions and high temperatures in a short time.
<b>SOLUZYME™ NK</b> Endo-peptidase	Vegetable and animal protein modification at a wide pH range, acting from neutral to alkaline conditions.
<b>SOLUZYME™ EE</b> Endo-exopeptidase	Highest degree of hydrolysis (DH) to remove bitter taste of hydrolyzed proteins.
<b>SOLUZYME™ HA</b> High alkaline protease	Hydrolysis of proteins from animal tissues and yeast extraction production.
<b>SOLUZYME™ PP</b> Papain	Versatile protease that hydrolyzes a variety of protein substrates over a wide range of conditions.
<b>SOLUZYME™ BM</b> Bromelain	Vegetable protease with wide substrate affinity.
<b>SOLUZYME™ PG</b> Protein glutaminase	Improve protein solubility.
<b>SOLUZYME™ TG</b> Transglutaminase	Animal protein modification for restructured proteins.
<b>SOLUZYME™ FH</b> Specific proteases	Increase fish oil and meal extraction.
<b>SOLUZYME™ BH</b> Specific proteases	Chondroitin sulfate and heparin extraction from bovine coproducts.
<b>SOLUZYME™ SH</b> Specific proteases	Chondroitin sulfate and heparin extraction from swine coproducts.
<b>SOLUZYME™ PL</b> Specific proteases	Hydrolysis of visceras for palatant production.
<b>SOLUZYME™ K</b> Keratinase	Hydrolysis of chicken feathers and other keratin substrates to increase protein digestibility.
<b>SOLUZYME™ EG</b> Specific proteases	Hydrolysis of egg white that make it more fluid, reduce the coagulation of proteins and gives it a neutral flavor profile.
<b>SOLUZYME™ EX</b> Exopeptidase	Production of small peptides and free amino acids.
<b>SOLUZYME™ FER</b> Specific proteases	Production of small peptides and free amino acids to produce natural fertilizer from fish.
<b>SOLUZYME™ CT</b> Catalase	High-efficiency removal of hydrogen peroxide on the protein modification process.

For any other **needs or challenges**, feel free to ask us to develop a **customized solution**.

# Your **challenges**, our **solutions**

Prozyn has the capabilities to help our customers face the challenges of a very competitive marketplace.

- The widest portfolio of enzymes in the market.
- Team with technical background and industry expertise.
- Application labs that allow simulating customer processes in-house.
- State-of-the-art physical chemical and microbiology labs.

## CERTIFICATIONS



## ENZYMES SOLUTIONS THAT CREATE VALUE

Prozyn develops solutions that:

- Reduce raw material costs.
- Reduce process costs of water and energy.
- Improve the quality of products.
- Transform co-products into value-added products.

**BAKERY**



**RHEOLOGY**



**SPECIALTIES**



**BREWERY**



**FERMENTATION**



**MEAT PRODUCTS**

