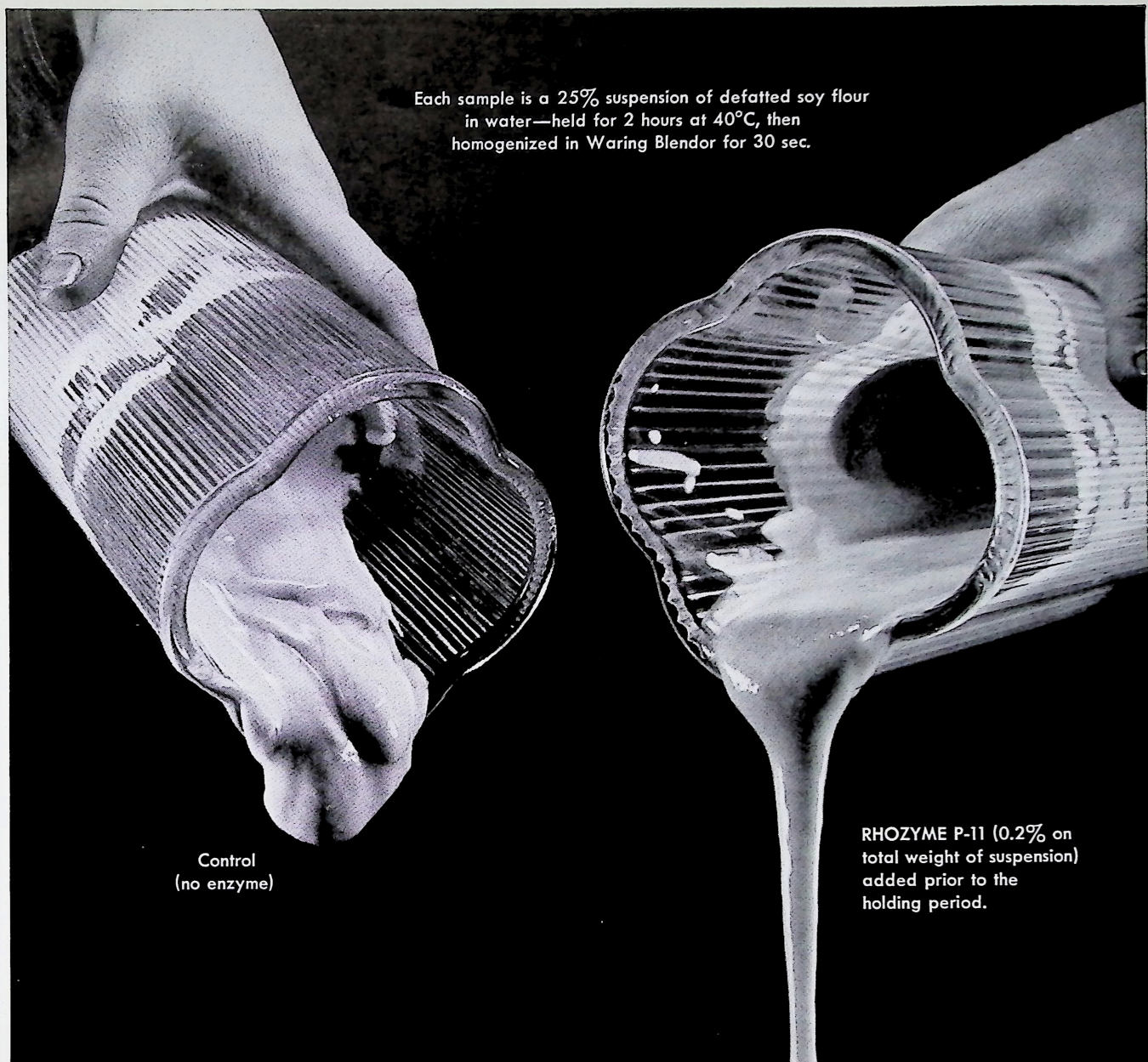




RHOZYME proteolytic enzymes... remedy for protein viscosity problems

Is high viscosity a problem when you use high-solids protein suspensions or solutions? Request samples of RHOZYME® proteolytic enzymes for evaluation on your material. The enzyme action can be controlled. By proper selection of enzyme and adjustment of pH, temperature, and reaction time, you can hydrolyze protein to polypeptides of various molecular weights, or even produce a high

concentration of amino acids. These enzymes can also be used to improve the solubility of protein material.

Rohm & Haas offers a series of five food-grade proteolytic enzymes. Typical applications include preparation of concentrated protein for enrichment of various foods; baking of bread, crackers, and cookies; meat tenderizing; fish processing; chill-proofing

beer; and production of cheese spreads, animal feeds, powdered milk, and protein hydrolyzates for diet foods.

Write to Dept. SP-1 for enzyme samples and technical literature.

**ROHM
&
HAAS**
PHILADELPHIA, PA. 19105

