BROMELAIN

Prepared at the 15th JECFA (1971), published in NMRS 50B (1972) and in FNP 52 (1992). An ADI 'not limited' was established at the 15th JECFA (1971)

SYNONYMS  
INS No. 1101(iii)

SOURCES  
Purified proteolytic substances derived from *Ananas comosus* and *Ananas bracteatus* (L).

Active principles  
Bromelain (cystein proteinase)

Systematic names and numbers  
None (EC 3.4.22.4)

Reactions catalyzed  
The enzyme hydrolyzes polypeptides, amides and esters, especially at linkages involving basic amino acids, or leucine or glycine, yielding peptides of lower molecular weight.

DESCRIPTION  
White to light tan amorphous powder; soluble in water, the solutions being colourless to light yellow and somewhat opalescent; practically insoluble in alcohol, chloroform and ether

FUNCTIONAL USES  
Enzyme preparation

Used in the chillproofing of beer, tenderizing of meat, preparation of precooked cereals, and production of protein hydrolysates.

GENERAL SPECIFICATIONS  
Must conform to the *General Specifications for Enzyme Preparations used in Food Processing* (see Volume Introduction)

CHARACTERISTICS

IDENTIFICATION

Bromelain activity (Vol. 4)  
The sample shows plant proteolytic activity (see *Proteolytic Activity, Plant*)