**PROTEASE from *STREPTOMYCES FRADIAE***

*Prepared at the 26th JECFA (1982), published in FNP 25 (1982) and in FNP 52 (1992). A temporary ADI 'not specified' was established at the 26th JECFA (1982) and was withdrawn at the 28th JECFA (1984)*

**SYNONYMS**

INS No. 1101(i)

**SOURCES**

Produced by the controlled fermentation of *Streptomyces fradiae*.

**Active principles**

Proteinase (peptide hydrolase)

**Systematic names and numbers**

Proteinase of unknown catalytic mechanism

None (EC 3.4.99)

**Reactions catalyzed**

The enzyme preparations hydrolyzes proteins and peptides with no clear specificity, yielding peptides of lower molecular weight.

**DESCRIPTION**

Off-white to tan amorphous powders, soluble in water and practically insoluble in ethanol, chloroform and ether

**FUNCTIONAL USES**

Enzyme preparation

Used in the preparation of beverages

**GENERAL SPECIFICATIONS**

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

**CHARACTERISTICS**

**IDENTIFICATION**

Proteinase activity (Vol. 4)  The sample shows proteinase activity