

## FICIN

*Prepared at the 25th JECFA (1981), published in FNP 19 (1981) and in FNP 52 (1992). No ADI was allocated at the 15th JECFA (1971)*

### SYNONYMS

INS No.1101(iv)

### SOURCES

Derived from the latex of *Ficus* sp., which include a variety of tropical fig trees.

Active principles

Ficin (cystein proteinase)

Systematic names and numbers

None (EC 3.4.22.3)

Reactions catalyzed

Hydrolyzes polypeptides, amides and esters, especially at linkages involving basic amino acids, or leucine or glycine, yielding peptides of lower molecular weight. Wide specificity on protein substrates.

### DESCRIPTION

White to off-white powder; soluble in water (liquid fig latex concentrates are light brown to dark brown in colour).

### FUNCTIONAL USES

Enzyme preparation  
Used in the preparation of and/or use in meat, beverages and bakery

### GENERAL SPECIFICATIONS

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

### CHARACTERISTICS

IDENTIFICATION

Ficin activity (Vol. 4)

The sample shows plant proteolytic activity