

## CRUDE PAPAIN

### Technology:

Production of papain from the latex of the green papaya fruits.

### Application and Use:

The papain enzyme is widely used in food processing, such as chill proofing of beer, tenderizing meat and freezing of food proteins. The other applications

are in leather tanning, de-gumming of silk, cheese manufacture, treatment of vegetable protein, effluent treatment and pharmaceuticals.



### Salient Features of Technology:

The latex is mixed with potassium metabisulfite immediately after collection and stored at cold temperature. It is spread in trays and dried in vacuum shelf drier for about 4 hrs. The dried papain is powdered in a hammer mill or roller mill. After testing its proteolytic activity and diluting with suitable addition of lactose powder, it can be graded as BP grade or IP grade.

**Equipment & Machinery:** Vacuum shelf drier, dehumidifier, hammer mill, blender, walk-in-cooler and sealing machine.

**Raw Materials:** Papaya latex and lactose powder.

**Status of Commercialization** : Commercialized

**Minimum Economic Unit Size (MEUS)** : 20 kg/day

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