



# Carla Perea Celeiro



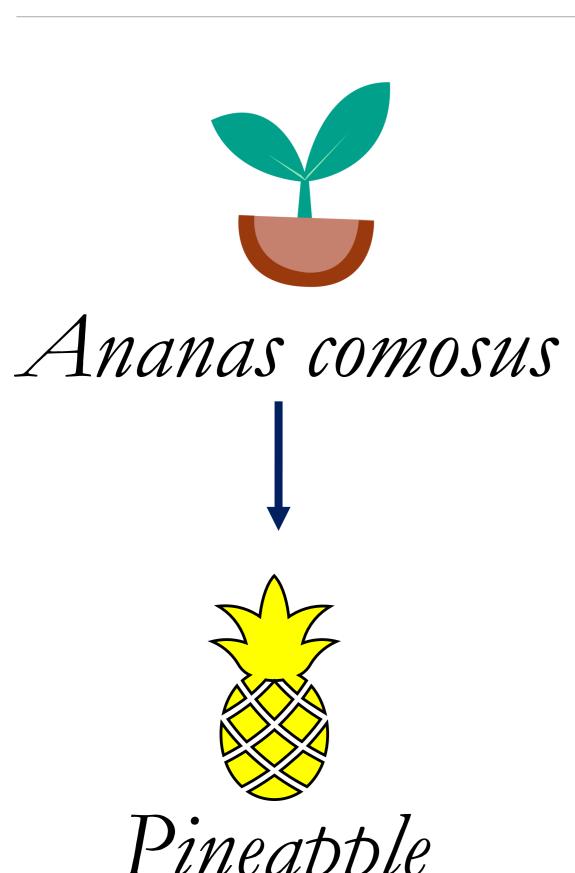


# Proteolytic enzymes in the food industry: papain and bromelain

## Objectives

- To create and develop a scientific article about bromelain on Viquipèdia.
- To edit, improve and develop an existent Viquipèdia article about papain.
- To describe biochemical aspects and food applications of both enzymes.

# Article content (contribution)



#### 1. INTRODUCTION

What can i find in the article?

[definition – origin – uses]

#### 2. ORIGIN

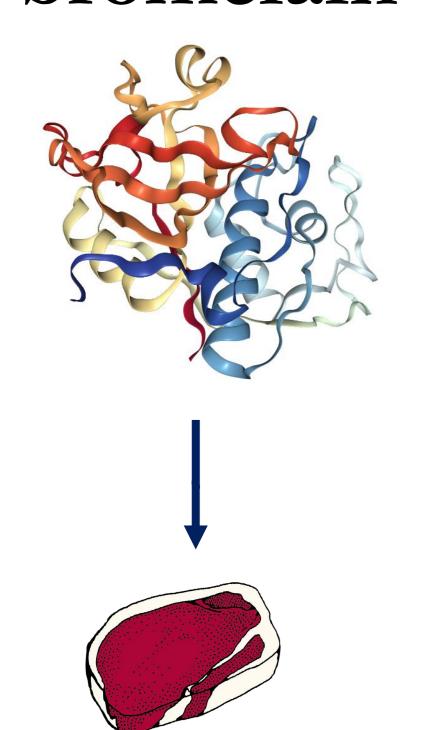
Where is the protease found?

[plant parts (fruit, peel...)]





# Fruit and Stem bromelain



### 3. CLASSIFICATION AND NOMENCLATURE

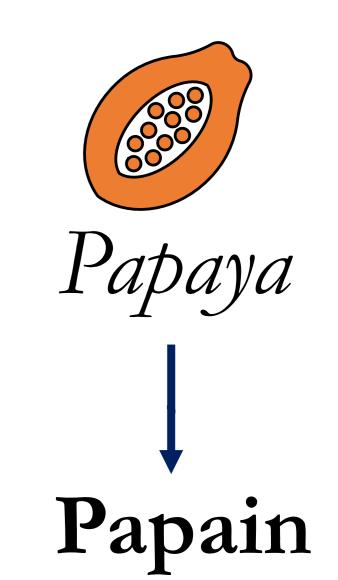
Where does the enzyme EC number come from?

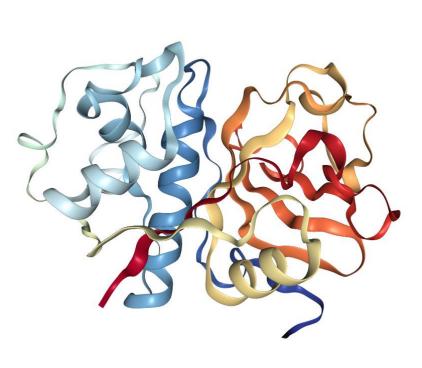
[the reason for each of the 4 digits]

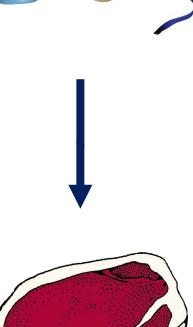
#### 4. STRUCTURE

What does the protease look like at molecular level?

[domains, active site, specificity]







### 5. MECHANISM OF **ACTION**

What happens at molecular level?

[chemical reactions that make catalysis possible]

### 6. CATALYTIC **PROPERTIES**

What characterizes the protease?

> [physicochemical characteristics]

### 7. SOURCES AND PRODUCTION **METHODS**

From where and how can the protease be obtained?

[natural and genetic engineering sources; conventional and modern methods]

#### 8. FOOD INDUSTRY APPLICATIONS

What does the form of presentation of the enzyme depend on?

[particle size, colour, format]

What are the main uses?

meat tenderization, hydrolysates production, bakery...]

Bromelain <a href="https://ca.wikipedia.org/wiki/Bromelaina">https://ca.wikipedia.org/wiki/Bromelaina</a>

https://ca.wikipedia.org/wiki/papaina