

Pancreatin from porcine pancreas

P755357

Storage: 2~8°C. Store in the dark.

Introduction:

Pancreatin is a mixture of several digestive enzymes produced by the exocrine cells of the porcine pancreas. It is a broad-spectrum protease composed of amylase, trypsin, lipase, ribonuclease and protease. It is used for in vitro digestibility analysis. Pancreatin from porcine pancreas has been used to test the sensitivities of cellulolytic bacteria inhibitors. The enzyme has been used along with amyloglucosidase for the in vitro digestion of starch in food samples. Pancreatin from porcine pancreas has been used for in vitro pepsin-pancreatin digestion assays while estimating of lower gut digestibility using rumen feed residues. It has also been used along with pepsin to simulate in vitro gastric and ileal digestion of raw materials in pigs.