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**Product Name :**

Enzyme Biotechnology Kit

**Product Code :**

SLE/BL/042



# Description :

**Enzyme Biotechnology Kit** (Product Code: SLE/BL/042) is a practical experiment kit used to show how industry uses enzymes, in senior secondary school and college biotechnology classes. Its four experiments cover enzymes in washing powders, pectinase in fruit juice production,rennet in cheese production and protease in meat tenderisers. It is supplied by **Jain Scientific Equipments Pvt Ltd (ScienceLab)**, Ambala, India, as a biotechnology lab kit for schools and colleges.

## Key Details

| Parameter | Detail |
|---|---|
| Type | Industrial enzyme experiment kit |
| Experiment 1 | Enzymes in washing powders |
| Experiment 2 | Demonstration of pectinase in fruit juice production |
| Experiment 3 | Rennet in cheese production |
| Experiment 4 | Protease in meat tenderisers |
| Learning focus | Use of enzymes by industry; enzyme-secreting micro-organisms have in most cases replaced more expensive traditional sources |
| Contents list | Available on request |
| Shelf life | Depends on the chemical, its grade and storage conditions — ask us for the expiry date of the batch you are quoted |
| Product code | SLE/BL/042 |
| Supplied by | Jain Scientific Equipments Pvt Ltd (ScienceLab), Ambala, India |

## What Is the Enzyme Biotechnology Kit Used For?

Each experiment links a classroom test to a product students already know. With washing powders, they compare how biological detergent breaks down protein-based stains against a non-biological control. In the pectinase demonstration, fruit pulp treated with the enzyme releases more juice, and clearer juice, than untreated pulp. Rennet shows milk proteins clotting into curds — the first step in cheese making — and the meat tenderiser experiment shows a protease digesting a protein sample.

The set-ups make a good enzyme experiment kit for school coursework because variables such as temperature, enzyme concentration and time can each be changed and graphed. They also open a discussion of why industry now sources many enzymes from micro-organisms rather than from traditional sources such as animal tissue. Use a water bath to hold temperatures steady, measure volumes carefully for fair comparisons, and store the enzyme components as their labels direct when the kit arrives.

## Supplier

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