

(PREVIEW)

IS : 3543 – 1966

Indian Standard

SPECIFICATION FOR PAPAIN

1 SCOPE

1.1 This standard prescribes the requirements and methods of test for papain.

FOREWORD

0.1 This Indian Standard was adopted by the Indian Standards Institution on 26 April 1966, after the draft finalized by the Fruits and Vegetables Sectional Committee had been approved by the Agricultural and Food Products Division Council.

0.2 The dried latex obtained from the unripe fruit of *Carica papaya*, commonly known as papain, contains, among other things, proteolytic enzymes. It has been used largely in various industries, such as meat processing, tanning, textiles and pharmaceuticals. It is, therefore, necessary to ensure the quality of the product by preventing its adulteration and by having strict quality control which may be done on the basis of this Indian Standard.

0.3 This standard is one of a series of Indian Standards on processed fruits and vegetables.

0.4 No detailed specifications have been laid down for papain either within the country or abroad except in the British Pharmaceutical Codex (1954) which has fixed limits for its proteolytic activity. In the formulation of this standard due consideration has been given to other factors, such as different methods adopted for drying the product and its storage.

0.5 For the purpose of deciding whether a particular requirement of this standard is complied with, the final value, observed or calculated, expressing the result of a test or analysis, shall be rounded off in accordance with IS : 2-1960*. The number of significant places retained in the rounded off value should be the same as that of the specified value in this standard.

*Rules for rounding off numerical values (*revised*).