

Title: **Papain extraction from papaya and determination of the enzyme activity.**

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Papain is an enzyme from papaya. It digests protein substrates from meat and vegetables better than pancreatic proteases. Therefore, it is used in food industry, specially in the preparation of meat for human consumption (as it has tenderizer properties) and beer production. In addition, it is used in different laboratories studies as it has some applications on cell dissociation. In medicine, it has anti-inflammatory and detox properties. For all these reasons, in the last years papain has had a large increase of its production.

This project will be a bibliographic research of all the proceedings useful to extract this enzyme from the latex of papaya on a laboratory. Moreover, it will include the proceedings needed to determine the enzyme activity of the extraction. The object of this project is to have a document with all these proceedings to help anyone who wants to carry out this experiment on a laboratory.

Keywords: Papain, enzyme, enzyme activity, purification of papain, cysteine proteinase.