

## **STUDY ON HYDROLYSIS OF *Meretrix lyrata* BY THE COMBINATION OF COMMERCIAL ENZYME**

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### **Summary**

The purpose of this study is to use protease enzyme to break down and transform *Meretrix lyrata* protein to create hydrolyzed protein solution with large of amino acids and minerals which are used as main ingredient to produce the added value and functional products. This paper reports the results of hydrolysis of *Meretrix lyrata* by the combination of commercial enzyme Protamex and Flavourzym. Alcalase, Flavorzyme, Neutrase and Protamex were used to hydrolyse *Meretrix lyrata* protein. The results showed the main factors affecting the hydrolysis process as: the ratio of the mixture of protamex/flavourzyme enzyme to substrate (0.8% - 1.2%), hydrolysis time (7-9 hours), hydrolysis temperature (50°C - 60°C). Fixed factors: 30% added water and natural pH. The *Meretrix lyrata* hydrolysate has hydrolysis yield and flavor score were 60,73% and 15/20, respectively.

**Keywords:** *Meretrix lyrata*, hydrolysis.