The optimum conditions for egg white protein hydrolysis by free Neutrase (FN), immobilized Neutrase (IN), free Thermolysin (FT) and immobilized Thermolysin (IT) that was previously reported by our group in an article titled "Effect of Neutrase and Thermolysin immobilization on enzyme properties and the anti-diabetic activities of peptides derived from *in vitro* digestion of egg white protein hydrolysates" submitted to Applied Food Biotechnology.

Enzyme	pH	Temperature (˚C)	Time (h)	Enzyme concentration (w/w)
FN	7.9	43.2	2.7	0.05
IN	8.0	47.2	2.8	0.05
FT	8.0	76.8	3.0	0.05
IT	9.0	80.0	3.0	0.05