enzymes.bio

Add enzymes. Add value.

TECHNICAL DATA SHEET

TDS-ENZ001-EN · REV. 02 · 2026-11-03

Cellulase Enzyme Powder 11000u/g

Cellulase enzyme powder with 11,000 U/g activity, produced by submerged fermentation of Trichoderma reesei.

SKU **ENZ001** CATEGORY **CELLULASE** CAS **9012-54-8** GRADE **FOOD GRADE** OTHER NAMES **FUNGAL CELLULASE**

Food grade · Produced by submerged fermentation · Not restricted for transport

DECLARED ACTIVITY	OPTIMUM TEMPERATURE	OPTIMUM PH	SHELF LIFE
11000 u/g	**50°C-55°C**	**4.5-6.0**	**12 months**
as stated on the product page	working range 30°C-80°C	working range pH 3.5~6.5	sealed, see storage below

SPECIFICATION

IDENTITY

Appearance	Powder Typical
Colour	Light yellow to brownish yellow Typical
Odour	Normal microbial fermentation odour Typical

ACTIVITY

Declared activity	**11000 u/g** Typical

WORKING WINDOW

Working temperature	30°C-80°C Typical
Optimum temperature	50°C-55°C Typical
Working pH	3.5~6.5 Typical
Optimum pH	4.5-6.0 Typical

PURITY AND HYGIENE

Particle size	≥80 %<40 mesh Typical
Loss on drying	≤8.0 % Typical
Lead	≤5.0 mg/kg Typical
Salmonella (25g)	Not Detected Typical

Spec = release limit, confirmed on every lot's Certificate of Analysis. **Typical** = normal product behaviour, not a release limit.

STORAGE & PACKAGING

SHELF LIFE
12 months

STORAGE
Keep sealed in a dry and cool place and avoid direct sunlight

PACK SIZE
1 kg / bag; 25kg bags

ORDERING
Online or by e-mail; current price on the product page

APPLICATIONS

Animal feed
Reduces feed viscosity, releases nutrients and improves the biological value of feed.

Textile processing
Supports fibre refining, bio-polishing, finishing and dyeing with less weight loss.

Brewing and wine
Promotes starch release, improves extraction yield and reduces wort viscosity.

Food and plant extract
Improves food texture and nutritional value; increases extraction yield of target components.

DOSAGE

0.1-3 kg/t

kg per tonne of dry substance (DS)

Application rate	**0.1-3 kg/t DS**
Optimise per	**Each application, raw material specifications, product expectations and processing parameters**

Optimise the rate for each application.
Begin the test with a convenient volume.

Each lot is released against its specification; the lot Certificate of Analysis reports the measured values.

enzymes.bio · Level 1, 6 Johnsonville Road, Wellington 6037, New Zealand · **Tel (USA) +1 (507) 428-6057** · wholesale@enzymes.bio

Online: enzymes.bio/product/cellulase-enzyme-powder-11000u-g-cas-9012-54-8

Enzyme preparations are proteins that may induce sensitization; avoid direct skin contact and consult a doctor if irritation or allergic response develops. This technical data sheet gives the product specification and typical values; it is not a batch certificate. A Certificate of Analysis for the supplied lot accompanies each shipment. Safety Data Sheet on request.

SCAN TO ORDER