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TECHNICAL DATA SHEET

TDS-ENZ006-EN · REV. 02 · 2026-11-03

Food Grade Phytase Enzyme Powder 100,000 U/g

Phytase powder from Aspergillus niger that breaks down phytic acid in grains and oil seeds.

SKU **ENZ006** CATEGORY **PHYTASE** EINECS NO. **3.1.3.26** CAS **37288-11-2** GRADE **FOOD GRADE**

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

DECLARED ACTIVITY	WORKING TEMPERATURE	OPTIMUM PH	SHELF LIFE
100,000 U/g	**30-85°C**	**4.0-6.0**	**12 months**
as stated on the product page	no optimum stated	stable range pH 3.5-7.0	sealed, see storage below

SPECIFICATION

IDENTITY		
Colour	White or Yellowish	Typical
Odour	Normal fermentation odour	Typical
ACTIVITY		
Enzyme activity	**≥ 100,000 U/g**	Spec
WORKING WINDOW		
Temperature	30-85°C	Typical
Optimum pH	4.0-6.0	Typical
Stable pH	3.5-7.0	Typical
PHYSICAL		
Appearance	**Light yellow or light grey powder**	Spec
Loss on drying	≤ 8.0 %	Spec
PURITY AND HYGIENE		
Heavy metals	< 30 mg/kg	Spec
Arsenic (As)	< 2.0 mg/kg	Spec
Lead (Pb)	< 2.0 mg/kg	Spec
Total plate count	≤ 10,000 CFU/g	Spec

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
Cool, dry, ventilated place; avoid damp and insolation

PACK SIZE
1 kg / bag

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

APPLICATIONS

Process cereals and soy products
Removes anti-nutrient factors and improves nutritional value of the product.

Process flour
Reduces phytic acid content and raises inorganic salt content for absorption.

Use in baking
Shortens bread proofing time and improves bread texture.

Add to animal feed
Eliminates anti-nutritional factors and reduces phosphorus excretion.

DOSAGE

0.01-0.1 kg/t DS

per tonne DS, recommended application rate

Rate basis	**per tonne DS**
Optimisation	**per application, raw material specification, product expectations and processing parameters**

Optimise the rate for each application; begin the test with the smallest quantity.

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

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Online: enzymes.bio/product/phytase-enzyme-powder-5000100000u-g-cas37288112

Enzyme preparations are proteins and may sensitise; avoid skin, eye and inhalation contact. 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