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TECHNICAL DATA SHEET

TDS-ENZ010-EN · REV. 02 · 2026-11-03

Glucose Oxidase Powder 10000u/g

Food and industrial grade glucose oxidase powder with a specification of 10000u/g.

SKU **ENZ010** CATEGORY **GLUCOSE OXIDASE** CAS **9001-37-0** GRADE **FOOD & INDUSTRIAL**

Food grade · Industrial grade · Not restricted for transport · GMO-free · Produced by submerged fermentation

DECLARED ACTIVITY	SHELF LIFE	APPEARANCE	PACKAGING
10000u/g	**12 months**	**White Powder**	**Bottle, Bag, Aluminum Foil Bag**
as stated in the specification	sealed, see storage below	powder form	pack types listed

SPECIFICATION

IDENTITY		
Active ingredient	Glucose Oxidase	Typical
CAS No.	9001-37-0	Typical
ACTIVITY		
Enzyme activity	**≥ 10000 U/g**	Spec
Enzyme activity	**10000u/g**	Typical
PHYSICAL		
Appearance	**Light yellow powder**	Spec
Grade	Food & Industrial	Typical
PURITY AND HYGIENE		
Lead (Pb)	≤ 5.0 mg/kg	Spec
Arsenic (As)	≤ 3.0 mg/kg	Spec
Total plate count	≤ 50000 CFU/g	Spec
Coliforms	≤ 30 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
Store in a cool and dry place, keep away from strong light and heat.

PACK SIZE
Bottle, Bag, Aluminum Foil Bag

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

APPLICATIONS

Wheat flour and bread
Strengthen gluten, improve dough extension and increase bread volume.

Noodle production
Build a protein network structure that increases noodle strength.

Laboratory analysis
Serve as an analytical reagent for glucose quantification.

Animal product preservation
Preserve products as a non-toxic agent leaving no residue.

Poultry, livestock and aquaculture feed
Oxidize glucose to gluconic acid and hydrogen peroxide, acting as a natural preservative.

DOSAGE

0.3-1.0 kg pectase / ton

per ton dry raw material, in juice and vegetable processing

Process	**Juice and vegetable**
Raw material solution	**Temperature and pH adjusted to the optimum range**
Addition point	**Before adding the enzyme, needed temperature and pH are maintained**

Maintain the needed temperature and pH during processing of the enzyme.

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

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Online: enzymes.bio/product/pure-natural-glucose-oxidase-powder-cas-9001-37-0-food-grade-glucose-oxidase-enzyme

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