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TECHNICAL DATA SHEET

TDS-ENZ011-EN · REV. 02 · 2026-11-03

Neutral Protease 100,000 u/g

Neutral protease at 100,000 u/g for protein hydrolysate production, based on submerged fermentation of Bacillus subtilis.

SKU **ENZ011** CATEGORY **NEUTRAL PROTEASE** CAS **9040-76-0** EINECS **232-642-4** GRADE **FOOD GRADE**

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

DECLARED ACTIVITY	OPTIMUM TEMPERATURE	OPTIMUM PH	SHELF LIFE
100,000 u/g	**45°C–55°C**	**5.5–7.0**	**12 months**
as stated on the product page	working range 40°C–65°C	working range pH 5.0–7.5	sealed, see storage below

SPECIFICATION

IDENTITY	
Production organism	Bacillus subtilis Typical
Other names	Neutral proteinase Typical
ACTIVITY	
Enzyme activity	**100,000 min U/g** Spec
PHYSICAL	
Appearance	**Off-white powder** Spec
Loss on drying	< 5.0 % Spec
Physical form	Powder Typical
Colour	Fawn Typical
Odour	Normal microbial fermentation odour Typical
WORKING WINDOW	
Temperature	40°C–65°C, optimal 45°C–55°C Typical
pH	5.0–7.5, optimal 5.5–7.0 Typical
PURITY AND HYGIENE	
Lead (Pb)	< 2 mg/kg Spec
Arsenic (As)	< 2 mg/kg Spec
E. coli	Negative /10 g Spec
Salmonella	Negative /10 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 place, away from direct sunlight

PACK SIZE
1 kg / bag; 25L/drum; 1,125L/drum

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

APPLICATIONS

Hydrolyse proteins to produce protein hydrolysate
Yields protein hydrolysate for food processing

Produce HVP and bioactive peptides
Supports hydrolysate-based food ingredient production

Apply in food processing, brewing and feed
Serves food, brewing, feed and protein hydrolysate industries

DOSAGE

Determine by trial

no application rate stated on the product page

Dissolve and dilute the powder product with water before use.

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

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Online: enzymes.bio/product/protein-hydrolysate-enzyme-neutral-protease-100000u-g-cas-9040-76-0

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