enzymes.bio

Add enzymes. Add value.

TECHNICAL DATA SHEET

TDS-ENZ015-EN · REV. 02 · 2026-11-03

Neutral Protease Enzyme

Neutral protease produced by submerged fermentation of Bacillus subtilis for protein hydrolysis at around neutral pH.

SKU **ENZ015** CATEGORY **ENZYMES FOR PROTEIN HYDROLYSIS** CAS **9040-76-0** EINECS **232-642-4**

GRADE **FOOD GRADE**

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

OPTIMUM TEMPERATURE	OPTIMUM PH	SHELF LIFE	FORM
45°C-55°C	**5.5-7.0**	**12 months**	**Powder**
working range 40°C-65°C	working range pH 5.0~7.5	sealed, see storage below	light yellow

SPECIFICATION

IDENTITY	
Appearance	Powder Typical
Colour	Light yellow Typical
Odour	Normal microbial fermentation odour Typical
PHYSICAL	
Particle size	≥80 % <40 mesh Typical
Loss on drying	≤8.0 % Typical
WORKING WINDOW	
Temperature range	**40°C-65°C (optimum 45°C-55°C)** Typical
pH range	**5.0~7.5 (optimum 5.5-7.0)** Typical
PURITY AND HYGIENE	
Lead	≤5.0 mg/kg Typical
Arsenic	≤3.0 mg/kg Typical
Total viable count	≤50000 CFU/g 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

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

APPLICATIONS

Hydrolyse vegetable and animal proteins
Produces peptides and free amino acids

Tenderise meat
Softens meat protein

Clarify wine and juice
Supports clarification of wine and juice

Add to wort in brewing
Increases FAN level and prevents cold haze in beer

Add during baking
Modifies dough handling and improves biscuit colour

DOSAGE

0.01-5 kg/t DS

per tonne of dry substrate (DS)

Optimisation	**Based on each application, raw material specification, product expectation and processing parameters**
Trial start	**Begin the test with the convenient volume**

Optimise the rate for each application before full use.

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/protein-hydrolysis-enzyme-neutral-protease-enzyme-cas-232-642-4

Enzyme preparations are proteins that may induce sensitization and cause allergic-type symptoms in susceptible individuals. 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