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TECHNICAL DATA SHEET

TDS-ENZ016-EN · REV. 02 · 2026-11-03

Acid protease 100,000 U/g, Aspergillus niger

Endo-protease from Aspergillus niger, made by deep fermentation culture and vacuum freeze-drying.

SKU **ENZ016** CATEGORY **ACID PROTEASE** CAS **9025-49-4**

ENZYME TYPE **ENDO-PROTEASE (ASPARTIC AND CARBOXYL PROTEASE)** GRADE **FOOD GRADE**

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

SHELF LIFE	FORM	SOLUBILITY	WORKING PH
12 months	**Brownish yellow powder**	**Easily soluble in water**	**Acidic**
sealed, see storage below	vacuum freeze-dried	aqueous solution is a clarified light brown liquid	no optimum stated

SPECIFICATION

IDENTITY

Main components	Acid protease, glucose Typical
Enzyme type	Endo-protease, mixed aspartic acid and carboxyl protease Typical

ACTIVITY

Enzyme activity	**≥ 100000 U/g** Spec
Antimicrobial activity	**Not detected** Spec
Product specification	**50,000-70,000 U/g** Typical

PHYSICAL

Loss on drying	≤ 8.0 % Spec
Appearance	Brownish yellow powder Typical
Solubility	Easily soluble in water; clarified light brown solution Typical

PURITY AND HYGIENE

Total arsenic (as As)	≤ 3.0 mg/kg Spec
Lead (Pb)	≤ 5.0 mg/kg Spec
Total plate count	≤ 5.0×10⁴ 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
Room temperature, dry, and protected from light

PACK SIZE
Not stated

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

APPLICATIONS

Food processing
Acts as a starch improver in bread, pastry and ham sausage production.

Alcohol industry
Hydrolyzes raw material proteins, raising amino nitrogen and shortening fermentation cycle.

Feed industry
Breaks animal or plant proteins into small peptides and amino acids in slightly acidic conditions.

Textile and leather processing
Softens fur under acidic conditions in leather and fur textile processing.

DOSAGE

Determine by trial

no application rate stated on the product page

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

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Online: enzymes.bio/product/acid-protease-100000-protein-hydrolase-aspergillus-niger-food-grade-protease

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