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TECHNICAL DATA SHEET

TDS-ENZ017-EN · REV. 02 · 2026-11-03

Food Grade Enzyme Neutral Protease 50000 U/g

Neutral protease endopeptidase with a declared activity of 50000U/G, for food processing.

SKU **ENZ017** CATEGORY **NEUTRAL PROTEASE** GRADE **FOOD GRADE** MAIN INGREDIENT **NEUTRAL PROTEASE**

APPLICATION FIELD **FOOD ADDITIVE**

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

DECLARED ACTIVITY
50000U/G
as stated in the specification

FORM
Powder or droplet
enriched enzyme powder or droplet

SPECIFICATION

IDENTITY		
Main ingredient	Neutral Protease	Typical
Enzyme type	Endopeptidase	Typical
Source organism	Bacillus Subtilis	Typical
ACTIVITY		
Protease activity	**≥ 50,000 U/g**	Spec
PHYSICAL		
Loss on drying	≤ 8.0 %	Spec
Appearance	**White to light yellow powder**	Spec
Color	Light Brown	Typical
Form	Powder or droplet	Typical
APPLICATION		
Application field	Food Additive	Typical
PURITY AND HYGIENE		
Lead (Pb)	≤ 5.0 mg/kg	Spec
Arsenic (As)	≤ 3.0 mg/kg	Spec
Total plate count	≤ 50,000 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, dry place below 25°C with relative humidity < 60%; keep container tightly closed

PACK SIZE
Not stated

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

APPLICATIONS

Food processing
Hydrolyze plant and animal proteins for meat tenderizing, wine clarifying, noodle stabilizing and soy sauce brewing.

Baking
Hydrolyze dough protein to reduce paste gluten and improve plasticity.

Brewing
Decompose protein peptide and free amino nitrogen; eliminate protein causing the "cold cloudy" phenomenon in beer.

Soybean protein isolate
Hydrolyze soybean protein isolate into small peptides and reduce solution viscosity.

Feed
Improve the protein utilization rate when added to feed formula.

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/food-grade-enzyme-neutral-protease

Ingesting the enzyme powder or droplets may cause allergy; long contact may cause sensitivity of skin, eyes and mucous membranes. 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