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TECHNICAL DATA SHEET

TDS-ENZ022-EN · REV. 02 · 2026-11-03

Lipase Enzyme Powder 20000u/g

Food-grade lipase powder with a declared activity of 20000u/g, supplied as a white powder.

SKU **ENZ022** CATEGORY **LIPASE** CAS **9001-62-1** GRADE **FOOD & INDUSTRIAL**

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

DECLARED ACTIVITY	SHELF LIFE	APPEARANCE	PACK TYPES
20000u/g	**12 months**	**White Powder**	**Bottle, Bag, Aluminum Foil Bag**
as stated in the specification section	sealed, see storage below	physical form of the product	see storage and packaging below

SPECIFICATION

IDENTITY	
Product name	Lipase Typical
Active ingredient	Lipase Typical
CAS no.	9001-62-1 Typical
Grade	Food & Industrial Typical
ACTIVITY	
Enzyme activity	**≥ 20,000 U/g** Spec
Enzymatic activity	**20000u/g** Typical
PHYSICAL	
Appearance	**Light green powder** Spec
Loss on drying	≤ 8.0 % Spec
PURITY AND HYGIENE	
Heavy metals	< 30 mg/kg Spec
Arsenic (As)	< 2.0 mg/kg Spec
Lead (Pb)	< 2.0 mg/kg Spec
Total plate count	≤ 10,000 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

Enhance the flavor of cheese products
Lipase derived from microorganisms is used for cheese flavor.

Hydrolyse milk fat in a limited way for chocolate milk production
Limited hydrolysis of fat in milk supports chocolate milk production.

Form a special milk flavor in food
Lipase makes food develop a special milk flavor.

Release monoglycerides and diglycerides in baked goods
Lipase prevents the taste of baked goods by releasing these glycerides.

Degrease bones in gelatin production
Lipase-catalyzed hydrolysis accelerates degreasing under mild conditions.

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/lipase-enzyme-powder-enzymatic-activity-20000u-g-lipase-food-grade

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