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TECHNICAL DATA SHEET

TDS-ENZ026-EN · REV. 02 · 2026-11-03

Papain Enzyme Powder

Papain protease powder extracted from young papaya fruit juice, then purified and freeze-dried.

SKU **ENZ026** CATEGORY **PAPAIN** CAS **9001-73-4** GRADE **FOOD GRADE** SOURCE **YOUNG PAPAYA FRUIT JUICE**

Food grade Not restricted for transport

DECLARED ACTIVITY	OPTIMUM TEMPERATURE	OPTIMUM PH	SHELF LIFE
100,000 u/g	**40°C–50°C**	**6.0-7.5**	**12 months**
enzymatic activity test result	working range 30°C-60°C	working range pH 5.0~8.5	sealed, see storage below

SPECIFICATION

IDENTITY		
Form	Powder	Typical
Appearance	White to light yellow	Typical
Odour	Light papaya smell	Typical
ACTIVITY		
Enzymatic activity	**100,000 u/g**	Typical
PHYSICAL		
Moisture	<8%	Typical
Mesh	99% through 40 mesh	Typical
WORKING WINDOW		
Optimum temperature	40°C–50°C	Typical
Working temperature	30°C-60°C	Typical
Optimum pH	6.0-7.5	Typical
Working pH	5.0~8.5	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

Protein hydrolysate production
Hydrolyses food proteins into small peptides or amino acids.

Beauty and cosmetics
Digests protein in cleansing and exfoliant formulations.

Soap and detergent
Removes stains and disinfects in soap and washing products.

Feed additive
Improves protein absorption and feed utilization.

Cell culture preparation
Hydrolyses small tissue masses to separate cells.

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/papain-enzyme-powder-500000u-g

Enzyme preparations are proteins that may induce sensitization and cause allergic reactions in sensitized 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