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TECHNICAL DATA SHEET

TDS-ENZ031-EN · REV. 02 · 2026-11-03

Xylanase Enzyme For Bread Making - 5,500 u/g Powder

Xylanase powder at 5,500 U/g for bread making, made by submerged fermentation of Trichoderma reesei.

SKU **ENZ031** CATEGORY **XYLANASE** CAS **9025-57-4** OTHER NAMES **ZYTASE** TYPE **ENZYME PREPARATIONS**

Produced by submerged fermentation

Not restricted for transport

DECLARED ACTIVITY	OPTIMUM TEMPERATURE	OPTIMUM PH	SHELF LIFE
5,500 u/g	**50-65 °C**	**5.0-7.0**	**12 months**
as stated on the product page	working range 30-70 °C	working range pH 3.5-7.5	sealed, see storage below

SPECIFICATION

IDENTITY

Physical form	Powder Typical
Colour	White to grey Typical
Odour	Normal microbial fermentation odour Typical

ACTIVITY

Declared activity	**5,500 u/g** Typical

WORKING WINDOW

Activity temperature	30-70 °C Typical
Optimum temperature	50-65 °C Typical
Activity pH	3.5-7.5 Typical
Optimum pH	5.0-7.0 Typical

PURITY AND HYGIENE

Particle size (%<40 mesh)	≥80 Typical
Loss on drying (%)	≤8.0 Typical
Lead (mg/kg)	≤5.0 Typical
Arsenic (mg/kg)	≤3.0 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

Bread making
Improve dough handling, extensibility and gas retention.

Baked products
Improve crumb structure and sensory properties.

Blends with other baking enzymes
Work synergistically with fungal amylase, glucose oxidase and lipase.

DOSAGE

5-10 g per ton of flour

per ton of flour, for steamed bread production

Product	**Steamed bread**
Rate	**5-10 g per ton of flour**

Optimise the rate for each application, raw material specification and processing parameters.
Begin trials with a convenient volume.

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/xylanase-enzyme-for-bread-making

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