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TECHNICAL DATA SHEET

TDS-ENZ038-EN · REV. 02 · 2026-11-03

Mushroom Hydrolase Seasoning Special Compound Protease

Compound enzyme preparation for hydrolysis of edible mushrooms to extract flavoring substances.

SKU **ENZ038** CATEGORY **PROTEASE** CATEGORY **PROTEASE** FORM **BROWNISH-YELLOW POWDER**

MAIN COMPONENTS **CELLULASE, PROTEASE, ETC.**

Not restricted for transport

SHELF LIFE	FORM	PACK SIZE	VEGETABLE PROTEIN UTILIZATION
12 months	**Brownish-yellow powder**	**1kg/Bag**	**over 90%**
sealed, see storage below	complex enzyme product	1kg bags	effective utilization rate in spice processing

SPECIFICATION

IDENTITY		
Product name	Shiitake Mushroom Hydrolase	Typical
Category	Protease	Typical
COMPOSITION		
Main components	**Cellulase, hemicellulase, protease, etc.**	Typical
PHYSICAL		
Appearance	**Brownish-yellow powder**	Typical
Solubility	Soluble in water	Typical
Aqueous solution	Grayish-yellow opaque liquid	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
Room temperature, dry and protected from light

PACK SIZE
1kg/Bag

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

APPLICATIONS

Hydrolyze shiitake mushroom for spice processing
Effective utilization rate of vegetable protein is over 90%

Extract flavoring substances from edible mushrooms such as shiitake mushrooms
Supports seasoning and functional food production

Break down mushroom cells by destroying the cell walls
Releases polysaccharides, peptides, amino acids, nucleotides and flavoring substances

Extract shiitake mushroom for functional food
Yield is 15~20% higher than that of high-temperature extraction

Produce shiitake polysaccharide extract for solid beverage and functional food
Extract contains 20~25g of polysaccharide per 100g extracts

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/mushroom-hydrolase-seasoning-special-compound-protease-1kg-bag

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