enzymes.bio

Add enzymes. Add value.

TECHNICAL DATA SHEET

TDS-ENZ041-EN · REV. 02 · 2026-11-03

Protein Removal Enzyme Powder - Alcalase

Alcalase serine endopeptidase powder for hydrolysing proteins into peptides and amino acids.

SKU **ENZ041** CATEGORY **FOOD GRADE ENZYMES** CAS **9014-01-1** EINECS **232-752-2** GRADE **FOOD GRADE**

Food grade · Produced by submerged fermentation · Not restricted for transport

OPTIMUM TEMPERATURE	OPTIMUM PH	SHELF LIFE	APPLICATION RATE
40–50 °C	**10.0–11.0**	**12 months**	**0.1‰–10‰**
working range 20–60 °C	working range pH 8.0–12.0	sealed, see storage below	suggested range, to be optimised per application

SPECIFICATION

IDENTITY	
Appearance	Solid Powder Typical
Colour	Milky white to light yellow Typical
Odour	Slight Fermented Flavor Typical
WORKING WINDOW	
Temperature range	20–60 °C Typical
pH range	8.0–12.0 Typical
PHYSICAL	
Particle size (%<40 Mesh)	≥80 % Typical
Loss on drying	≤8.0 % Typical
PURITY AND HYGIENE	
Lead	≤5.0 mg/kg Typical
Arsenic	≤3.0 mg/kg Typical
Total viable count	≤50000 CFU/g Typical
Salmonella (25 g)	Not Detected 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; avoid direct sunlight

PACK SIZE
1 kg / bag

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

APPLICATIONS

Hydrolyse meat protein to produce meat flavours.
Yields meat flavours

Apply in yeast extract production.
Improves production efficiency and yield

Hydrolyse fish scale or fish skin for collagen extraction.
Supports collagen extraction

Hydrolyse raw material to liberate chondroitin sulfate.
Releases chondroitin sulfate

Hydrolyse blood protein for medical equipment cleaning.
Helps cleaning of equipment

DOSAGE

0.1‰–10‰

suggested application rate range; to be optimised for each application

Optimise for **application, raw material specifications, product expectation, processing parameters**

Begin the test 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/protein-removal-enzyme-alcalase-cas-9014-01-1

Enzyme preparations are proteins that may induce sensitization; avoid direct skin contact and consult a doctor if irritation develops. 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