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TECHNICAL DATA SHEET

TDS-ENZ047-EN · REV. 02 · 2026-11-03

Xylanase Hemicellulase for Bread Baking

Food-grade xylanase hemicellulase enzyme for bread baking, supplied as a light yellow powder.

SKU **ENZ047** CATEGORY **ENZYMES FOR BREAD BAKING** GRADE **FOOD GRADE**

MAIN COMPONENTS **XYLANASE, GLUCOSE**

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

DECLARED ACTIVITY	FORM	SHELF LIFE	PACK SIZE
2-250,000 U/g	**Light yellow powder**	**12 months**	**200 grams (7 oz)**
range stated; can be customized	soluble in water	sealed, see storage below	weight option listed on the product page

SPECIFICATION

IDENTITY		
Product name	Xylanase Typical	
Main components	Xylanase, glucose Typical	
ACTIVITY		
Product specification	**2-250,000 U/g (can be customized)** Typical	
PHYSICAL		
Appearance	Light yellow powder Typical	
Solubility	Soluble in water Typical	
Aqueous solution	Beige 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
200 grams (7 oz)

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

APPLICATIONS

Hydrolyze the polysaccharide bonds of flour in bread baking.
Increases small and medium sugar molecules in dough and yeast gas production.

Treat flour to improve bread quality.
Addresses small size, light color and easy aging of bread.

Decompose xylan in plant extraction and processing.
Lets intracellular material leach out at low temperature.

Break down cell walls in botanical extraction.
Promotes extraction, separation and purification of active ingredients and shortens extraction time.

Break down non-starch polysaccharides (NSPS) in feed.
Forms oligosaccharides with small polymerization degree and improves feed performance.

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/xylanase-hemicellulase-bread-baking-food-grade-additive

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