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TECHNICAL DATA SHEET

TDS-ENZ049-EN · REV. 02 · 2026-11-03

Alkaline Protease Enzyme 200 000 U/g

Alkaline protease produced by submerged fermentation of Bacillus licheniformis, supplied as a powder.

SKU **ENZ049** CATEGORY **ALKALINE PROTEASE** CAS **9014-01-1** EINECS **232-752-2**

OTHER NAMES **ALKALINE PROTEINASE**

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

DECLARED ACTIVITY	OPTIMUM TEMPERATURE	OPTIMUM PH	SHELF LIFE
200 000 U/g	**40°C-60°C**	**10.0-11.0**	**12 months**
as stated on the product page	working range 20°C-60°C	working range pH 8.0-12.0	sealed, see storage below

SPECIFICATION

IDENTITY	
CAS number	9014-01-1 Typical
ACTIVITY	
Enzyme activity	**200 000 U/g** Typical
PHYSICAL	
Appearance	Milky white to light yellow solid powder Typical
Particle size (%<40 mesh)	≥80 % Typical
Loss on drying	≤8.0 % Typical
WORKING WINDOW	
Temperature range	20°C-60°C Typical
Optimum temperature	40°C-60°C Typical
pH range	8.0-12.0 Typical
Optimum pH	10.0-11.0 Typical
PURITY AND HYGIENE	
Lead	≤5.0 mg/kg Typical
Arsenic	≤3.0 mg/kg Typical
Total viable count	≤50000 CFU/g Typical
Salmonella (25g)	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 and 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.
Meat flavour production

Improve yeast extract production efficiency and yield.
Higher production efficiency and yield

Extract collagen from fish scale or fish skin.
Collagen extraction

Hydrolyse raw material to liberate chondroitin sulfate.
Efficient chondroitin sulfate extraction

DOSAGE

0.1‰-10‰

Suggested application rate; reference quantity not stated

Test start **convenient volume**

Optimise per application, raw material specifications, product expectation and processing parameters.

Each lot is released against its specification; the lot Certificate of Analysis reports the measured values.

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Online: enzymes.bio/product/alkaline-protease-enzyme-cas-9014-01-1

Enzyme preparations are proteins that may induce sensitization and cause allergic symptoms; avoid direct skin 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