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TECHNICAL DATA SHEET

TDS-ENZ056-EN · REV. 02 · 2026-11-03

Lipase Enzyme Powder For Bakers - 120 000u/g

Baker's lipase powder for bread baking; improves crumb softness, volume, and shelf life.

SKU **ENZ056** CATEGORY **ENZYMES FOR BREAD BAKING** CAS **9001-62-1** GRADE **FOOD GRADE**

TYPE **ENZYME PREPARATIONS**

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

DECLARED ACTIVITY	OPTIMUM TEMPERATURE	OPTIMUM PH	SHELF LIFE
120000u/g	**30°C-40°C**	**6.0-8.0**	**12 months**
as stated on the product page	working range 30°C-50°C	working range pH 5.0-9.0	sealed, see storage below

SPECIFICATION

IDENTITY

Physical form	Powder Typical
Colour	Light yellow Typical
Odour	Normal microbial fermentation odour Typical

ACTIVITY

Enzyme activity	**≥ 120,000 U/g** Spec
Antibacterial activity	**Not detected** Spec

WORKING WINDOW

Activity temperature	30°C-50°C Typical
Optimum temperature	30°C-40°C Typical
Activity pH	5.0-9.0 Typical
Optimum pH	6.0-8.0 Typical

PURITY AND HYGIENE

Lead (Pb)	≤ 5.0 mg/kg Spec
Total arsenic (as As)	≤ 3.0 mg/kg Spec
Total plate count	≤ 50,000 CFU/g Spec
Coliforms	≤ 30 CFU/g Spec

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, away from direct sunlight

PACK SIZE
1 kg / bag

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

APPLICATIONS

Bread and steamed bun dough
Improves dough stability and handling properties

Bread crumb and volume
Improves crumb structure and increases bread volume

Bread appearance
Improves whiteness and crust luster

Combined with xylanase, fungal α-amylase, glucose oxidase
Enhances overall flour product quality synergistically

DOSAGE

1-20g per ton of flour

recommended application rate per ton of flour

Application	**Bread production**
Substrate	**Flour**

Optimize the rate for each application, raw material, product expectation and processing parameters.
Start with a test using a convenient volume.

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

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Online: enzymes.bio/product/lipase-enzyme-powder-for-bakers

Enzyme preparations are proteins that may cause sensitization and allergic symptoms in susceptible individuals; avoid skin contact and consult a doctor if irritation occurs. 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