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TECHNICAL DATA SHEET

TDS-ENZ062-EN · REV. 02 · 2026-11-03

Aminopeptidase Enzyme For Protein Hydrolysis

Aminopeptidase produced by submerged fermentation of Aspergillus oryzae, used for debittering protein hydrolysate.

SKU **ENZ062** CATEGORY **ENZYMES FOR PROTEIN HYDROLYSIS** CAS **3458-28-4** GRADE **FOOD GRADE**

OTHER NAME **FLAVOR ENZYME**

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

DECLARED ACTIVITY	OPTIMUM TEMPERATURE	WORKING PH	SHELF LIFE
50000 u/g	**50°C–70°C**	**5.0~10.0**	**12 months**
as stated on the product page	working range 30°C-75°C	no optimum stated	sealed, see storage below

SPECIFICATION

IDENTITY	
Physical form	powder Typical
Colour	yellowish white powder Typical
Odour	Normal microbial fermentation odour Typical
ACTIVITY	
Declared activity	**50000 u/g** Typical
WORKING WINDOW	
Optimum temperature	50°C–70°C Typical
Working temperature	30°C-75°C Typical
pH range	5.0~10.0 Typical
PURITY AND HYGIENE	
Loss on drying (%)	≤8.0 Typical
Lead (mg/kg)	≤5.0 Typical
Arsenic (mg/kg)	≤3.0 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
Cool, dry place, away from direct sunlight; biologically active substance

PACK SIZE
1 kg / bag

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

APPLICATIONS

Debitter protein hydrolysate.
Reduces bitterness in protein hydrolysate.

Hydrolyse protein thoroughly.
Gives thorough hydrolysis of protein.

Prepare bioactive polypeptide.
Supports preparation of bioactive polypeptide.

Process bone and meat by-products.
Used for bone, bone oil, bone glue and collagen production.

Hydrolyse aquatic fish, shrimp, oysters, clams and seafood.
Supports proteolysis of aquatic seafood raw material.

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/aminopeptidase-enzyme-for-protein-hydrolysis

Enzyme preparations are proteins that may cause sensitization and allergic reactions; 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