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TECHNICAL DATA SHEET

TDS-ENZ063-EN · REV. 02 · 2026-11-03

Glucose Oxidase 10,000 U/g

Food grade glucose oxidase for bread baking, declared at 10,000 U/g, supplied as light yellow powder.

SKU **ENZ063** CATEGORY **ENZYMES FOR BREAD BAKING** GRADE **FOOD GRADE** FORM **LIGHT YELLOW POWDER**

Food grade · Produced by submerged fermentation · Not restricted for transport · GMO-free

DECLARED ACTIVITY	FORM	PACK SIZE	SHELF LIFE
10,000 U/g	**Light yellow powder**	**1 kg / bag**	**12 months**
as stated on the product page	soluble in water; aqueous solution is beige liquid	standard pack	sealed, see storage below

SPECIFICATION

IDENTITY		
Product name	Glucose Oxidase	Typical
Main components	Glucose Oxidase, Glucose	Typical
Source organism	Aspergillus niger	Typical
ACTIVITY		
Enzyme activity	**≥ 10000 U/g**	Spec
PHYSICAL		
Appearance	**Light yellow powder**	Spec
Solubility	Soluble in water; insoluble in ethanol, chloroform and ether	Typical
Aqueous solution	Beige liquid	Typical
PURITY AND HYGIENE		
Lead (Pb)	≤ 5.0 mg/kg	Spec
Arsenic (As)	≤ 3.0 mg/kg	Spec
Total plate count	≤ 50000 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
Store at room temperature, dry and protected from light

PACK SIZE
1 kg / bag

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

APPLICATIONS

Flour improvement
Oxidise gluten sulfhydryl groups to form disulfide bonds and strengthen the dough network.

Wine and beer brewing
Remove dissolved oxygen in beer to prevent oxidation, darkening and aging.

Food preservation
Remove oxygen in juice, tea and shrimp to extend shelf life.

Feed processing
Remove free radicals in livestock gut and form gluconic acid to support probiotics.

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/glucose-oxidase-10000-u-g-bread-flour-product-baking-food-grade

Follow standard safety protocols when handling enzyme products to prevent allergic reactions or sensitivities. 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