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Hemicellulase Enzyme Additive Food Grade

Hemicellulase enzyme additive that degrades hemicellulose in juice, coffee, feed, pulp and drilling uses.

SKU **ENZ081** CATEGORY **HEMICELLULASE** CAS **9025-56-3** GRADE **FOOD GRADE**

PRODUCTION **SUBMERGED FERMENTATION OF BACILLUS LENTUS**

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

OPTIMUM TEMPERATURE	OPTIMUM PH	SHELF LIFE	FORM
40°C-55°C	**3.5-5.0**	**12 months**	**Powder**
activity range 30°C-70°C	activity range pH 3.0-6.5	sealed, see storage below	light yellow; slight fermented odour

SPECIFICATION

IDENTITY	
Appearance	Powder Typical
Colour	Light Yellow Typical
Odour	Slight Fermented Flavor Typical
WORKING WINDOW	
Activity temperature	30°C-70°C Typical
Optimum temperature	**40°C-55°C** Typical
Activity pH	3.0-6.5 Typical
Optimum pH	**3.5-5.0** Typical
PHYSICAL	
Particle size (%<40 mesh)	≥80 Typical
Loss on drying	≤8.0% 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
Not stated

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

APPLICATIONS

Improve juice yield and clarification in fruit and vegetable processing
Used together with pectinase and cellulase.

Remove anti-nutritional components in animal feed
Improves biological value and utilisation of feed.

Increase oil yield in edible oil extraction
Enzymatic pretreatment raises oil yield.

Degrade mannan thickeners as an enzymatic breaker in drilling
Reduces pollution from fracturing liquid containing guar and xanthan gum.

Bleach pulp by degrading hemicellulose in pulp and paper
Reduces the use of chemicals.

DOSAGE

0.01-1.0%/t DS
per tonne of dry substrate (DS)

Application rate	**0.01-1.0%/t DS**
Optimisation	**Based on each application, raw material specifications, product expectation and processing parameters**

Optimise the rate for each application.
Begin testing with 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/hemicellulase-enzyme-additive-food-grade

Enzyme preparations are proteins that may induce sensitization; avoid direct skin contact and consult a doctor if irritation or allergic response develops. 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