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TECHNICAL DATA SHEET

TDS-ENZ086-EN · REV. 02 · 2026-11-03

Xylanase Enzyme Powder for Bread Quality Improvement

Xylanase powder that modifies hemicellulose in flour to improve dough handling and product volume in baking.

SKU **ENZ086** CATEGORY **XYLANASE** CAS **9025-57-4** OTHER NAMES **ZYTASE**

ODOUR **SLIGHT FERMENTED FLAVOUR**

Produced by submerged fermentation

Not restricted for transport

DECLARED ACTIVITY	OPTIMUM TEMPERATURE	OPTIMUM PH	SHELF LIFE
12,500 u/g	**40°C-60°C**	**5.0-7.0**	**12 months**
as stated on the product page	working range 30°C-70°C	working range pH 3.5-7.5	sealed, see storage below

SPECIFICATION

IDENTITY	
Physical form	Powder Typical
Colour	Light yellow Typical
ACTIVITY	
Declared activity	**12,500 u/g** Typical
WORKING WINDOW	
Activity temperature	30°C-70°C Typical
Optimum temperature	40°C-60°C Typical
Activity pH	3.5-7.5 Typical
Optimum pH	5.0-7.0 Typical
PHYSICAL	
Odour	Normal microbial fermentation odour Typical
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

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

Improve dough handling in baked products
Degrades flour hemicellulose into oligomers and building blocks

Increase product volume of baked products
Modifies hemicellulose components in flour

Support yeast fermentation in dough
Contributes to improved yeast fermentation

Improve crumb texture and sensory properties
Contributes to improved sensory properties and crumb texture

DOSAGE

10-20g per ton of flour

per ton of flour

Application **Steamed bread production**

The application rate has to be optimized for each application. Begin the test 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/xylanase-enzyme-for-the-improvement-of-bread-making-quality

Enzyme preparations are proteins that may induce sensitization and cause allergic-type symptoms in susceptible individuals. 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