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TECHNICAL DATA SHEET

TDS-ENZ094-EN · REV. 02 · 2026-11-03

Bromelain Enzyme Powder ≥100,000 u/g

Plant protease from pineapple that hydrolyzes proteins into small peptides and amino acids.

SKU **ENZ094** CATEGORY **BROMELAIN** CAS **37189-34-7** GRADE **FOOD GRADE**

SOURCE **PINEAPPLE SKIN, FLESH OR STEM**

Food grade Not restricted for transport

DECLARED ACTIVITY	OPTIMUM TEMPERATURE	OPTIMUM PH	SHELF LIFE
≥100,000 u/g	**40–55 °C**	**6.0–8.0**	**12 months**
as stated on the product page	working range 10–60 °C	working range pH 5.0–10.0	sealed, see storage below

SPECIFICATION

IDENTITY	
Appearance	Powder Typical
Colour	Light yellow Typical
Odour	Normal microbial fermentation odour Typical
ACTIVITY	
Declared activity	**≥100,000 u/g** Typical
PHYSICAL	
Particle size (%<40 mesh)	≥80 % Typical
Loss on drying	≤8.0 % Typical
WORKING WINDOW	
Temperature range	10–60 °C; optimal 40–55 °C Typical
pH range	5.0–10.0; optimal 6.0–8.0 Typical
PURITY AND HYGIENE	
Lead	≤5.0 mg/kg Typical
Arsenic	≤3.0 mg/kg Typical
Total viable count	≤50000 CFU/g Typical
Coliform bacteria	≤30 CFU/g 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; avoid direct sunlight

PACK SIZE
Not stated

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

APPLICATIONS

Add to dough in baking
Modifies the gluten network and softens dough, improving sensory properties of biscuits and bread.

Use as coagulant in cheese processing
Coagulates milk during cheese processing.

Apply as tenderizer for meat
Tenderizes meat.

Treat soybean cake and soybean meal
Increases PDI and NSI values.

Add as feed additive in animal nutrition
Improves feed digestibility.

DOSAGE

0.01–0.5 kg/t DS

kg of product per tonne of dry substance (DS)

Application rate **0.01–0.5 kg/t DS**

Optimize for each application, raw material specifications and processing parameters.
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/bromelain-enzyme-powder-bulk-100000u-g-cas-37189-34-7

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