enzymes.bio

Add enzymes. Add value.

TECHNICAL DATA SHEET

TDS-ENZ095-EN · REV. 02 · 2026-11-03

Beta-glucosidase Enzyme ≥1,000 U/ml

Food-grade β-glucosidase that transfers glucose into gentiooligosaccharide and releases aroma compounds.

SKU **ENZ095** CATEGORY **BETA-GLUCOSIDASE** ALSO NAMED **CELLOBIASE, GENTIOBIASE**

ENZYME TYPE **HYDROLYTIC ENZYME (B-D-GLUCOSIDE HYDROLASE)** GRADE **FOOD GRADE**

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

DECLARED ACTIVITY	OPTIMUM TEMPERATURE	OPTIMUM PH	SHELF LIFE
≥1,000 U/ml	**50-60 °C**	**4.0-5.0**	**12 months**
as stated on the product page	working range 40-65 °C	working range pH 3.5-5.5	sealed, see storage below

SPECIFICATION

IDENTITY	
Enzyme name	β-glucosidase (also named cellobiase, gentiobiase) Typical
Enzyme type	Hydrolytic enzyme, β-D-glucoside hydrolase Typical
ACTIVITY	
Enzyme activity	**≥1,000 u/mL** Typical
PHYSICAL	
Appearance	White or pale yellow-brown powder or liquid preparation Typical
Odour	Slight fermentation odour Typical
WORKING WINDOW	
Temperature range	40-65 °C Typical
Favourable temperature	50-60 °C Typical
pH range	3.5-5.5 Typical
Optimum pH	4.0-5.0 Typical
PURITY AND HYGIENE	
Other enzyme activities	Contains no other components of enzyme activity 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
1 kg / bag

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

APPLICATIONS

Produce gentiooligosaccharide from glucose.
Transfers glucose into gentiooligosaccharide.

Induce cellulase manufacture in Trichoderma reesei fermentation.
Improves cellulase activity by 20% and brightens liquid cellulose.

Enhance aroma of tea, fruit and vegetable products.
Releases volatile glucoside aglycon to improve natural fruit juice flavour.

Debitterize products.
Decomposes laetrile into benzaldehyde, hydrocyanic acid and glucose, greatly reducing bitterness.

Extract polydatin.
Improves polydatin yield.

DOSAGE

90 U per gram glucose

application rate in gentiooligosaccharide manufacturing, per gram of glucose

Glucose density	**60~80%**
pH	**4.5**
Temperature	**50~60 °C**
Additive	**1 mmol/L K+**
Transformation period	**40~60 h**
Maximum accumulated gentian oligosaccharides	**50 g/L**

Cellulase induction dose is set by technology requirements and trial.

Each lot is released against its specification; the lot Certificate of Analysis reports the measured values.

enzymes.bio · Level 1, 6 Johnsonville Road, Wellington 6037, New Zealand · **Tel (USA) +1 (507) 428-6057** · wholesale@enzymes.bio

Online: enzymes.bio/product/beta-glucosidade-enzyme-%e2%89%a51000-u-ml

Enzyme preparations are proteins and may sensitise; avoid skin, eye and inhalation 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