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TECHNICAL DATA SHEET

TDS-ENZ096-EN · REV. 02 · 2026-11-03

Yeast Extractase

Compound protease enzyme for hydrolysis of yeast protein in yeast extract and condiment production.

SKU **ENZ096** CATEGORY **YEAST ENZYMES** GRADE **FOOD GRADE** FORM **LIGHT YELLOW POWDER**

TYPE **HYDROLYSIS TYPE COMPLEX ENZYME**

Food grade · Not restricted for transport

FORM	SHELF LIFE	MAIN COMPONENTS	PRODUCT TYPE
Light yellow powder	**12 months**	**Protease complex, glucose**	**Hydrolysis type complex enzyme**
soluble in water	sealed, see storage below	as listed in product details	hydrolyzes yeast proteins

SPECIFICATION

IDENTITY		
Product name	**Yeast Extractase** Typical	
Product specification	Hydrolysis type complex enzyme Typical	
COMPOSITION		
Main components	**Protease complex, glucose** Typical	
PHYSICAL		
Appearance	**Light yellow powder** Typical	
Solubility	Soluble in water Typical	
Aqueous solution	Gray-yellow opaque liquid 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
Room temperature, dry and protected from light

PACK SIZE
Not stated

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

APPLICATIONS

Rehydrolyze beer waste yeast and bread waste yeast to make yeast extract.
Yeast extract increases freshness and aroma and gives food a mellow sense.

Hydrolyze yeast proteins into amino acids, peptides, small molecule proteins, nucleotides, sugars, vitamins and flavor compounds.
Converts yeast protein into soluble components.

Produce yeast extract for soups, sauces and dressings.
Adds freshness and aroma to the finished food.

Flavor casual foods with yeast extract during processing.
Makes product flavor and taste thick and improves product quality.

Process sauces by enzymatic hydrolysis of yeast instead of autolysis.
Avoids long production time, low yield, high salt content and nutritional loss.

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/yeast-extraction-enzyme-yeast-protein-hydrolase-condiment-food-extraction-enzyme

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