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TECHNICAL DATA SHEET

TDS-ENZ112-EN · REV. 02 · 2026-11-03

Hemicellulase Enzyme For Baking

Hemicellulase preparation for bakery dough, produced by submerged fermentation of Trichoderma reesei.

SKU **ENZ112** CATEGORY **ENZYMES FOR BREAD BAKING** OTHER NAMES **XYLANASE** CAS **9025-57-4**

GRADE **FOOD GRADE**

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

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

SPECIFICATION

IDENTITY	
Appearance	Powder Typical
Colour	Light yellow (can vary from batch to batch) Typical
Odour	Normal microbial fermentation odour Typical
ACTIVITY	
Declared activity	**12,500 u/g** Typical
PHYSICAL	
Loss on drying	≤8.0 % Typical
Particle size (%<40 mesh)	≥80 % Typical
PURITY AND HYGIENE	
Lead	≤5.0 mg/kg Typical
Arsenic	≤3.0 mg/kg Typical
Total viable count	≤50000 CFU/g Typical
Salmonella (25 g)	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
1 kg / bag

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

APPLICATIONS

Bread baking
Improve dough handling properties and dough stability.

Crumb structure and moisture retention
Improve crumb texture and moisture retention in baked products.

Yeast-leavened dough
Support yeast fermentation and product volume.

Baked product sensory quality
Improve sensory properties of baked products.

DOSAGE

10-20g per ton of flour

per ton of flour; optimise per application

Application **Bread baking**

Optimise the rate for each application, raw material and process.
Begin testing at 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-for-baking

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