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TECHNICAL DATA SHEET

TDS-ENZ142-EN · REV. 02 · 2026-11-03

Alpha Galactosidase Enzyme

Alpha-galactosidase enzyme preparation produced by submerged fermentation of a selected microbial strain.

SKU **ENZ142** CATEGORY **ALPHA-GALACTOSIDASE ENZYME** CAS **9025-35-8** GRADE **FOOD GRADE**

TYPE **ENZYME PREPARATIONS**

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

OPTIMUM TEMPERATURE	OPTIMUM PH	SHELF LIFE	FORM
40°C-50°C	**4.5-5.5**	**12 months**	**Liquid**
activity range 30°C-50°C	activity range pH 2.0-6.0	sealed, see storage below	light yellow, slight fermented odour

SPECIFICATION

IDENTITY	
CAS number	9025-35-8 Typical
Enzyme type	Enzyme Preparations Typical
PHYSICAL	
Appearance	Liquid Typical
Odour	Slight Fermented Flavor Typical
WORKING WINDOW	
Activity temperature	30°C-50°C Typical
Optimum temperature	40°C-50°C Typical
Activity pH	2.0-6.0 Typical
Optimum pH	4.5-5.5 Typical
PURITY AND HYGIENE	
Particle size (%<40 mesh)	≥80 Typical
Loss on drying (%)	≤8.0 Typical
Lead (mg/kg)	≤5.0 Typical
Total viable count (CFU/g)	≤50000 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
Not stated

PACK SIZE
Not stated

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

APPLICATIONS

Remove raffinose and stachyose from feed raw materials
Converts these anti-nutrients into readily absorbable nutrients and addresses digestion problems.

Hydrolyse melibiose into galactose and glucose
Splits off terminal alpha-galactosyl residues.

Hydrolyse galactomannans together with mannase
Acts synergistically with mannase.

DOSAGE

0.01-1 kg/t DS

per tonne of dry substance (DS)

Optimise the rate for each application, raw material specification, product expectation 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/alpha-galactosidase-enzyme-cas-9025-35-8

Enzyme preparations are proteins that may induce sensitization; prolonged contact may irritate skin, eyes or nasal mucosa. 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