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TECHNICAL DATA SHEET

TDS-ENZ143-EN · REV. 02 · 2026-11-03

Halal Certified Lysophospholipase Enzymes 2900u/g

Halal-certified lysophospholipase, 2,900 U/g, for oil degumming and food emulsification.

SKU **ENZ143** CATEGORY **LIPASE** CAS **9001-85-8** TYPE **ENZYME PREPARATIONS** OTHER NAMES **PHOSPHOLIPASE**

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

DECLARED ACTIVITY	OPTIMUM TEMPERATURE	OPTIMUM PH	SHELF LIFE
2,900 U/g	**30°C-45°C**	**5.5-7.5**	**12 months**
as stated on the product page	activity range 30°C-55°C	activity range pH 4.0-8.0	sealed, see storage below

SPECIFICATION

IDENTITY		
Product type	Enzyme Preparations	Typical
CAS number	9001-85-8	Typical
ACTIVITY		
Declared activity	**2,900 U/g**	Typical
WORKING WINDOW		
Activity temperature	30°C-55°C	Typical
Optimum temperature	30°C-45°C	Typical
Activity pH	4.0-8.0	Typical
Optimum pH	5.5-7.5	Typical
PHYSICAL		
Appearance	Powder	Typical
Colour	White to gray-white	Typical
Odour	Slight Fermented Flavor	Typical
PURITY AND HYGIENE		
Lead	≤5.0 mg/kg	Typical
Arsenic	≤3.0 mg/kg	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
Not stated

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

APPLICATIONS

Oil degumming
Hydrolyses phospholipids in the oil.

Food emulsification
Supports emulsification in food applications.

Phospholipid hydrolysis
Acts as phospholipase B, cleaving phospholipids.

DOSAGE

0.1-5 kg/t DS

per tonne of dry substance (DS)

Optimise for	**each application, raw material specifications, product expectation and processing parameters**
Trial start	**a convenient volume**

The application rate has to be optimised for each application. Begin the test 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/halal-certified-lysophospholipase-enzymes-2900u-g

Enzyme preparations are proteins that may induce sensitization and cause allergic-type symptoms in susceptible individuals; avoid direct skin 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