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TECHNICAL DATA SHEET

TDS-ENZ144-EN · REV. 02 · 2026-11-03

Dextranase Enzyme Liquid 20,000u/ml

Liquid dextranase that splits α-1, 6-glucosidic linkages in dextran, used in sugar processing.

SKU **ENZ144** CATEGORY **FOOD GRADE ENZYMES** CAS **9025-70-1** EINECS **232-803-9** GRADE **FOOD GRADE**

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

DECLARED ACTIVITY	OPTIMUM TEMPERATURE	OPTIMUM PH	SHELF LIFE
20,000u/ml	**50°C-60°C**	**4.0-5.0**	**12 months**
as stated on the product page	working range 30°C-70°C	working range pH 3.0-6.0	sealed, see storage below

SPECIFICATION

IDENTITY	
Other name	alpha-glucanase Typical
Source organism	Aspergillus oryzae Typical
ACTIVITY	
Declared activity	**20,000u/ml** Typical
PHYSICAL	
Appearance	Liquid, Light Yellow Typical
Bulk density	1.05-1.20 g/ml Typical
pH (25°C)	3.5-5.5 Typical
WORKING WINDOW	
Optimum temperature	**50°C-60°C (activity range 30°C-70°C)** Typical
Optimum pH	**4.0-5.0 (activity range 3.0-6.0)** Typical
PURITY AND HYGIENE	
Lead	≤5.0 mg/kg Typical
Arsenic	≤3.0 mg/kg Typical
Total viable count	≤50000 CFU/mL Typical
Salmonella (25mL)	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; slight sedimentation is acceptable

PACK SIZE
1 kg / bag

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

APPLICATIONS

Hydrolyse α-1, 6-glucosidic bonds in dextran molecules
Produces mainly isomaltose, isomalto-oligosaccharides and glucose

Remove dextran during sugar processing
Reduces high molecular viscous dextran formed by contaminating microorganisms

Reduce processing difficulty caused by viscous dextran
Addresses yield loss and sugar quality problems

DOSAGE

5-100g/t DS

recommended application rate per tonne of DS

Optimum temperature	**50°C-60°C**
Optimum pH	**4.0-5.0**

Optimize the rate for each application, raw material, product expectation and processing parameters.
Begin the test with the 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-dextranase-enzyme-liquid-20000u-ml-9025-70-1

Enzyme preparations are proteins that may induce sensitization; avoid direct skin contact and consult a doctor if irritation or allergic response develops. 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