enzymes.bio

Add enzymes. Add value.

TECHNICAL DATA SHEET

TDS-ENZ148-EN · REV. 02 · 2026-11-03

Phospholipase Bread Making Improver

Phospholipase bread improver for bakery use that replaces chemical emulsifiers and improves loaf volume.

SKU **ENZ148** CATEGORY **LIPASE** OTHER NAME **PHOSPHOLIPASE A2** CAS **9001-62-1** GRADE **FOOD GRADE**

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

OPTIMUM TEMPERATURE	OPTIMUM PH	PURITY	FORM
55–65 °C	**6.5–7.5**	**10%**	**Powder**
working range 30–70 °C	working range pH 4.0–10.0	as stated on the product page	white to off-white

SPECIFICATION

IDENTITY

Other name	Phospholipase A2 Typical
CAS	9001-62-1 Typical
Production organism	Aspergillus niger Typical

WORKING WINDOW

Temperature range	30–70 °C Typical
Optimum temperature	**55–65 °C** Typical
pH range	4.0–10.0 Typical
Optimum pH	**6.5–7.5** Typical

PHYSICAL

Appearance	Powder Typical
Colour	White to off-white Typical
Odour	Normal microbial fermentation odour Typical

PURITY AND HYGIENE

Purity	10% 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
25kgs/drum; 1,125kgs/drum

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

APPLICATIONS

Bread and bakery dough
Improves dough handling properties and gluten strength.

Bread and steamed bun crumb
Gives better crumb structure, whiteness and crust luster.

Bread and steamed bun volume
Increases loaf and steamed bun volume.

Bread making formulations
Replaces chemical emulsifiers in bread making.

Combined enzyme systems
Adds synergistic gains when used with xylanase, fungal α-amylase and glucose oxidase.

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.

enzymes.bio · Level 1, 6 Johnsonville Road, Wellington 6037, New Zealand · **Tel (USA) +1 (507) 428-6057** · wholesale@enzymes.bio

Online: enzymes.bio/product/phospholipase-bread-making-improver-bakery-enzymes

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