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TECHNICAL DATA SHEET

TDS-ENZ156-EN · REV. 02 · 2026-11-03

# Neutral Protease 50,000 U/g

Neutral protease from Bacillus subtilis, supplied as an ivory to light brown powder with 12 months shelf life.

SKU **ENZ156** CATEGORY **NEUTRAL PROTEASE** CAS **9014-01-1** GRADE **FOOD GRADE**

Food grade · Produced by submerged fermentation · Not restricted for transport · GMO-free

| DECLARED ACTIVITY | SHELF LIFE | FORM | SOLUBILITY |
|---|---|---|---|
| **50,000 U/g** | **12 months** | **Powder** | **Easily soluble in water** |
| as stated in the product title | sealed, see storage below | ivory to light brown | gives a light brown liquid aqueous solution |

## SPECIFICATION

| IDENTITY | |
|---|---|
| Product name | Neutral protease Typical |
| Ingredients | Neutral protease, glucose product Typical |
| Source organism | Bacillus subtilis Typical |
| CAS number | 9014-01-1 Typical |
| **ACTIVITY** | |
| Protease activity | **≥ 50,000 U/g** Spec |
| **PHYSICAL** | |
| Loss on drying | ≤ 8.0 % Spec |
| Appearance | **White to light yellow powder** Spec |
| Solubility | Easily soluble in water; light brown liquid aqueous solution Typical |
| **WORKING WINDOW** | |
| Working pH | Neutral or weak acid and weak base conditions Typical |
| Cofactor dependence | Activity depends on bivalent ions Typical |
| **PURITY AND HYGIENE** | |
| Lead (Pb) | ≤ 5.0 mg/kg Spec |
| Arsenic (As) | ≤ 3.0 mg/kg Spec |
| Total plate count | ≤ 50,000 CFU/g Spec |
| Coliforms | ≤ 30 CFU/g Spec |

**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
**Normal temperature drying and dark preservation**

PACK SIZE
**Not stated**

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

## APPLICATIONS

**Reduce mixing and fermentation times in cookie dough**
Hydrolyzes dough protein, weakening dough strength and improving plasticity and extensibility.

**Hydrolyze animal and vegetable proteins**
Gives high AN%, high hydrolysis degree and good taste for condiments and nutrition enhancers.

**Clarify beer**
Gives clarification and bitter taste removal, alone or combined with other enzyme systems.

**Break down macromolecule proteins**
Produces polypeptides, amino acids and other products in food processing.

## 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.



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Online: enzymes.bio/product/neutral-protease-bacillus-subtilis-protease-50000-u-g-flour-specific-endonuclease

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