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TECHNICAL DATA SHEET

TDS-ENZ160-EN · REV. 02 · 2026-11-03

Protein Hydrolysis Enzymes Aminopeptidase

Aminopeptidase enzyme for protein hydrolysis, produced by submerged fermentation of Aspergillus oryzae.

SKU **ENZ160** CATEGORY **ENZYMES FOR PROTEIN HYDROLYSIS** CAS **3458-28-4** EINECS **232-619-9**

GRADE **FOOD GRADE**

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

DECLARED ACTIVITY	OPTIMUM TEMPERATURE	WORKING PH	SHELF LIFE
50000 u/g	**50°C-70°C**	**5.0~10.0**	**12 months**
as stated on the product page	working range 30°C-75°C	no optimum stated	sealed, see storage below

SPECIFICATION

IDENTITY	
CAS number	3458-28-4 Typical
EINECS number	232-619-9 Typical
ACTIVITY	
Declared activity	**50000 u/g** Typical
PHYSICAL	
Physical form	Powder Typical
Colour	Yellowish white powder Typical
Odour	Normal microbial fermentation odour Typical
WORKING WINDOW	
Optimum temperature	50°C-70°C Typical
Working temperature range	30°C-75°C Typical
Working pH range	5.0~10.0 Typical
PURITY AND HYGIENE	
Particle size (%<40 mesh)	≥80 Typical
Loss on drying	≤8.0 % Typical
Lead	≤5.0 mg/kg Typical
Total viable count	≤50000 CFU/g 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
Cool, dry place, away from direct sunlight; biologically active substance

PACK SIZE
1 kg / bag; 25kg/drum

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

APPLICATIONS

Debitter protein hydrolysate.
Reduces bitterness of protein hydrolysate.

Hydrolyse protein thoroughly.
Gives thorough hydrolysis of protein.

Prepare bioactive polypeptide.
Supports preparation of bioactive polypeptide.

Process bone and meat by-products.
Supports production of bone, bone oil, bone glue and collagen.

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/protein-hydrolysis-enzymes-aminopeptidase

Enzyme preparations are proteins, which may induce sensitization and cause allergic-type reactions in sensitized individuals; avoid 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