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TECHNICAL DATA SHEET

TDS-ENZ162-EN · REV. 02 · 2026-11-03

Acid Protease Enzyme Liquid 150,000u/ml

Liquid acid protease for alcohol fermentation and protein hydrolysis.

SKU **ENZ162** CATEGORY **ACID PROTEASE** CAS **9025-49-4** EINECS **232-642-4** GRADE **FOOD GRADE**

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

DECLARED ACTIVITY	OPTIMUM TEMPERATURE	OPTIMUM PH	SHELF LIFE
150,000u/ml	**50°C-60°C**	**2.5-4.0**	**12 months**
as stated on the product page	working range 30°C-70°C	working range pH 2.0~5.0	sealed, see storage below

SPECIFICATION

IDENTITY	
Appearance	Liquid Typical
Colour	Brown Typical
ACTIVITY	
Declared activity	**150,000u/ml** Typical
PHYSICAL	
Bulk density	1.05-1.20 g/ml Typical
WORKING WINDOW	
Temperature range	30°C-70°C Typical
Optimum temperature	50°C-60°C Typical
pH range	2.0~5.0 Typical
Optimum pH	2.5-4.0 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

PACK SIZE
1 kg / bag

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

APPLICATIONS

Hydrolyse proteins in fuel ethanol mash
Generates more free α-amino nitrogen, promoting yeast growth and increasing ethanol yield.

Apply in baking and sausage production
Improves sensory properties of bread and cake and flavour of sausage.

Clarify fruit juice
Supports juice clarification.

Add to animal feed
Improves digestibility or biological value of feed and reduces production cost.

Add during beer brewing
Checks diacetyl formation and shortens beer maturation time.

DOSAGE

0.01-1L/t DS

per tonne of dry solids (DS)

Starting point **the convenient volume**

The rate must be optimized for each application, raw material specifications and processing parameters.

Each lot is released against its specification; the lot Certificate of Analysis reports the measured values.

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Online: enzymes.bio/product/acid-protease-enzyme-liquid-150000u-ml-cas-9025-49-4

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