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TECHNICAL DATA SHEET

TDS-ENZ163-EN · REV. 02 · 2026-11-03

Flavour Enzyme Aminopeptidase 50000u/g

Aminopeptidase from submerged fermentation of Aspergillus oryzae, for debittering protein hydrolysates.

SKU **ENZ163** CATEGORY **FOOD GRADE ENZYMES** CAS **3458-28-4** EINECS **232-619-9**

OTHER NAMES **FLAVOR ENZYME**

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		
Physical form	Powder	Typical
Colour	Yellowish white powder	Typical
ACTIVITY		
Declared activity	**50000 u/g**	Typical
WORKING WINDOW		
Temperature	30°C-75°C (optimal 50°C–70°C)	Typical
pH	5.0~10.0	Typical
PURITY AND HYGIENE		
Loss on drying	≤8.0 %	Typical
Lead	≤5.0 mg/kg	Typical
Total viable count	≤50000 CFU/g	Typical
Salmonella (25g)	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
Cool, dry place, away from direct sunlight; biologically active substance

PACK SIZE
1 kg / bag

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

APPLICATIONS

Debitter protein hydrolysate
Debittering of the protein hydrolysate

Hydrolyse protein thoroughly
Thorough hydrolysis of protein

Prepare bioactive polypeptide
Preparation of bioactive polypeptide

Hydrolyse bone and meat by-products
Production of bone glue, bone oil and collagen

Hydrolyse aquatic fish, shrimp, oyster and clam
Proteolysis of seafood raw material

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/flavour-enzyme-aminopeptidase-50000u-g-cas-3458-28-4

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