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TECHNICAL DATA SHEET

TDS-ENZ174-EN · REV. 02 · 2026-11-03

Glucose Oxidase Enzyme

Glucose oxidase powder from Aspergillus niger fermentation, used to strengthen gluten in dough.

SKU **ENZ174** CATEGORY **ENZYMES FOR BREAD BAKING** CAS **9001-37-0** GRADE **FOOD GRADE** EINECS **232-601-0**

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

DECLARED ACTIVITY	OPTIMUM TEMPERATURE	OPTIMUM PH	SHELF LIFE
6000 u/g	**20°C-35°C**	**5.0-6.0**	**12 months**
as stated on the product page	working range 20°C-50°C	working range pH 4.0~6.0	sealed, see storage below

SPECIFICATION

IDENTITY		
Production organism	Aspergillus niger	Typical
Physical form	Powder	Typical
Colour	Yellowish; varies from batch to batch	Typical

ACTIVITY		
Declared activity	**6000 u/g**	Typical

PHYSICAL		
Particle size (%<40 mesh)	≥80 %	Typical
Loss on drying	≤8.0 %	Typical

PURITY AND HYGIENE		
Lead	≤5.0 mg/kg	Typical
Arsenic	≤3.0 mg/kg	Typical
Total viable count	≤50000 CFU/g	Typical
Salmonella (25 g)	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
1kg/bag; 25kg/bags or drum

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

APPLICATIONS

Bread dough
Improve dough stability and inflation rate of bread.

Baked products
Improve dough handling and sensory properties.

Flour
Whiten flour and strengthen gluten.

Chemical oxidant use
Reduce or replace chemical oxidant.

DOSAGE

2-40g per ton

per ton of flour

Substrate	**flour**
Application	**baking industry**

Optimise the rate for each application, raw material and process.
Begin trials at a convenient volume.

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

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Online: enzymes.bio/product/glucose-oxidase-enzyme-for-bakery-business

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