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TECHNICAL DATA SHEET

TDS-ENZ183-EN · REV. 02 · 2026-11-03

Molasses Enzyme

Acid protease from Aspergillus niger with yeast promoter, for molasses or corn alcohol fermentation.

SKU **ENZ183** CATEGORY **DISTILLING & SPIRITS ENZYMES** CAS **9025-49-4** EINECS **232-642-4**

ORGANISM **ASPERGILLUS NIGER**

Not restricted for transport

DECLARED ACTIVITY	OPTIMUM TEMPERATURE	OPTIMUM PH	SHELF LIFE
40000u/g	**20°C-50°C**	**3.5-5.0**	**12 months**
as stated on the product page	working range 28°C-40°C	working range pH 2.5~5.5	sealed, see storage below

SPECIFICATION

IDENTITY	
Production organism	Aspergillus niger Typical
ACTIVITY	
Declared activity	**40000u/g** Typical
PHYSICAL	
Physical form	Liquid Typical
Colour	Dark brown color Typical
WORKING WINDOW	
Temperature	28°C-40°C Typical
Optimum temperature	20°C-50°C Typical
pH	2.5~5.5 Typical
Optimum pH	3.5-5.0 Typical
PURITY AND HYGIENE	
Lead	5 mg/kg Typical
Arsenic	3 mg/kg Typical
Total Viable Count	200 CFU/g Typical
Coliform Bacteria	30 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
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

Molasses alcohol production
Completely replaces urea and ammonium sulfate as nutrient salts.

Corn alcohol production
Partially replaces urea and ammonium sulfate as nutrient salts.

Yeast fermentation
Increases yeast cell number and germination rate, accelerating fermentation.

Ethanol yield
Increases alcohol by 0.6-2.0% (v/v) on molasses, 0.3-0.6% (v/v) on corn.

Vinasse and wastewater handling
Reduces residual sugars and precursors, lowering Maillard reaction in vinasse drying.

DOSAGE

180-200 ml per ton

per ton of total molasses materials

Substrate	**Total molasses materials**
Rate	**180-200 ml of the enzyme preparation per ton**
Corn materials	**100-180 ml of the enzyme preparation per ton of total corn materials**

The optimal application rate depends on application criteria 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/molasses-enzyme-for-home-distillers-and-distilleries

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