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TECHNICAL DATA SHEET

TDS-ENZ185-EN · REV. 02 · 2026-11-03

Halal Certified Xylanase Hemicellulase Enzymes 10000U/g

Xylanase hemicellulase enzyme at 10,000 U/g, produced from selected Penicillium fermentation culture.

SKU **ENZ185** CATEGORY **XYLANASE** CAS **9025-57-4** CERTIFICATION **HALAL CERTIFIED** ENZYME TYPE **XYLANASE**

Produced by submerged fermentation

Not restricted for transport

DECLARED ACTIVITY	OPTIMUM TEMPERATURE	OPTIMUM PH	SHELF LIFE
10,000 U/g	**45-50 °C**	**4.0-5.5**	**12 months**
as stated on the product page	working range 20-60 °C	working range pH 3.5-6.0	sealed, see storage below

SPECIFICATION

IDENTITY	
Source organism	Selected Penicillium Typical
ACTIVITY	
Xylanase activity	**10,000 U/g** Typical
Activity unit	1 U releases 1 µg xylose per min from 1% xylan at 50°C, pH 4.8 Typical
PHYSICAL	
Solubility	Soluble in water Typical
Solution appearance	Rice-broth colored liquid Typical
WORKING WINDOW	
Effective temperature	20-60 °C Typical
Effective pH	3.5-6.0 Typical
Optimum temperature	**45-50 °C** Typical
Optimum pH	**4.0-5.5** Typical
PURITY AND HYGIENE	
Lead (Pb)	≤5.0 mg/kg Typical
Total arsenic (as As)	≤3.0 mg/kg Typical
Total number of colonies	≤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
Sealed, protected from light, low temperature; optimal 2-8°C; avoid heavy metal ions and oxidants

PACK SIZE
Not stated

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

APPLICATIONS

Extract plant material by breaking down xylan in cell walls.
Releases intracellular material at low temperature with high efficiency

Use in botanical extraction of active ingredients.
Releases active ingredients and shortens extraction time compared with high-temperature methods

Treat flour in baking dough.
Increases small sugar molecules and yeast gas production, improving bread quality

Add to plant-derived functional food ingredients.
Helps break down plant cell walls to improve digestion and nutrient release

Add to livestock and poultry feed.
Breaks down non-starch polysaccharides to improve feed nutritional value

DOSAGE

0.1—0.3%

recommended addition amount, depends on substrate type, concentration and reaction conditions

Depends on **Type of substrate, concentration, reaction conditions**

Other influencing factors: inhibition by oxidants, activation by reductive substances.

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

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Online: enzymes.bio/product/halal-certified-xylanase-hemicellulase-enzymes-with-activity-from-10000u-g-to-300000u-g-cas-9025-57-4

For sensitive people, direct ingestion of concentrated powder or mist may cause allergy; prolonged exposure may irritate skin, eyes and mucous membranes. 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