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TECHNICAL DATA SHEET

TDS-ENZ191-EN · REV. 02 · 2026-11-03

Food Grade Lipase Enzyme Powder

High-concentrate food-grade lipase powder for bread and cheese manufacturing.

SKU **ENZ191** CATEGORY **LIPASE** CAS **9001-62-1** GRADE **FOOD GRADE**

Food grade · Not restricted for transport · GMO-free · Produced by submerged fermentation

DECLARED ACTIVITY	APPLICATION RATE	FORM
20000 U/G	**1.0g-3.0g/100kg flour (10-30ppm)**	**Powder**
as stated on the product page	per 100 kg flour	as stated on the product page

SPECIFICATION

IDENTITY	
Main ingredient	Lipase Typical
CAS No	9001-62-1 Typical
ACTIVITY	
Enzyme activity	**≥ 20,000 U/g** Spec
PHYSICAL	
Appearance	**Light green powder** Spec
Loss on drying	≤ 8.0 % Spec
Form	Powder Typical
Color	Off-White Typical
PURITY AND HYGIENE	
Heavy metals	< 30 mg/kg Spec
Arsenic (As)	< 2.0 mg/kg Spec
Lead (Pb)	< 2.0 mg/kg Spec
Total plate count	≤ 10,000 CFU/g Spec

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
Store humidity-protected (RH < 60%) at temperature below 25°C

PACK SIZE
Not stated

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

APPLICATIONS

Bread and flour improvement
Increases loaf volume and optimises gluten matrix.

Cheese production
Enhances cheese flavor.

Milk and dairy flavouring
Creates a special milk flavor in food.

Edible oil processing
Hydrolyses lipids into fatty acids and glycerine.

Leather tanning
Degreases and softens hides while reducing chemical use.

DOSAGE

1.0g-3.0g/100kg flour (10-30ppm)

application rate per 100 kg flour

Substrate **flour**

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

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Online: enzymes.bio/product/food-grade-lipase-enzyme-powder-high-concentrate-bread-cheese

Enzyme preparations are proteins and may sensitise; avoid skin, eye and inhalation contact. 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