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TECHNICAL DATA SHEET

TDS-ENZ195-EN · REV. 02 · 2026-11-03

Lysozyme 20000 U/mg

Lysozyme (EC 3.2.1.17) powder extracted from egg white, used for food preservation.

SKU **ENZ195** CATEGORY **FRUIT JUICE PROCESSING ENZYMES** ENZYME CLASS **EC 3.2.1.17** CAS **12650-88-3**

GRADE **FOOD GRADE**

Food grade Not restricted for transport

DECLARED ACTIVITY	FORM	SHELF LIFE	PACK SIZE
20,000 U/mg	**Powder**	**12 months**	**200g**
as stated in product specification	white to light yellow	sealed, see storage below	as stated in the product title

SPECIFICATION

IDENTITY	
Enzyme class	EC 3.2.1.17 (glycoside hydrolase) Typical
CAS	12650-88-3 Typical
ACTIVITY	
Declared activity	**20,000 U/mg** Typical
PHYSICAL	
Appearance	White to light yellow powder Typical
Solubility	Soluble in water, clear aqueous solution; insoluble in ether and acetone Typical
COMPOSITION	
Main components	Lysozyme, glucose Typical
Molecular weight	About 14,000 Da Typical
Structure	Single peptide chain of 129 amino acid residues (18 kinds) 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
Room temperature, dry, and protected from light

PACK SIZE
200g

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

APPLICATIONS

Preserve aquatic products, meat, cakes, sake, wine and beverages
Decomposes the cell wall of Gram-positive bacteria such as Bacillus subtilis

Add to dairy products and cheese as a natural antimicrobial preservation agent
Extends shelf life; controls late blowing caused by Clostridium tyrobutyricum

Remove protein and stabilize wine and beer
Improves clarity and shelf stability of finished products

Apply in fresh produce and fruit packaging
Extends shelf life and maintains quality during storage and distribution

Disrupt cell walls of Gram-positive bacteria in genetic and cell engineering
Serves as a tool enzyme and a standard substrate for kinetics studies

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/lysozyme-food-grade-food-fruit-and-vegetable-preservation-additive-20000-u-mg-vitality-egg-white-extract

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