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TECHNICAL DATA SHEET

TDS-ENZ196-EN · REV. 02 · 2026-11-03

Ribonuclease 5'-phosphodiesterase 12,000

Nuclease that hydrolyzes yeast RNA into 5-nucleotides for yeast protein condiment processing.

SKU **ENZ196** CATEGORY **NUCLEASE** CAS **9026-81-7** GRADE **FOOD GRADE**

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

DECLARED ACTIVITY	SHELF LIFE	FORM	STORAGE
7000-50,000 U/g	**12 months**	**Powder**	**Room temperature**
can be customized	sealed, see storage below	light yellow	dry and protected from light

SPECIFICATION

IDENTITY		
Product name	**Nuclease, 5'-phosphodiesterase** Typical
CAS number	9026-81-7 Typical
COMPOSITION	
Main components	Nuclease, glucose Typical
ACTIVITY	
Product specification	**7000-50,000 U/g (can be customized)** Typical
PHYSICAL	
Appearance	Light yellow powder Typical
Storage method	Room temperature, dry and protected from light 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
Not stated

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

APPLICATIONS

Hydrolyze yeast nucleic acid (RNA) into 5-nucleotides (RNT)
Used mainly in yeast protein condiment processing.

Produce 5 guanosine acid (GMP) from yeast nucleic acid
Gives high +G yeast extract.

Combine with deaminase to convert 5'-monoadenylic acid (AMP) into 5'-monoinosinic acid (IMP)
Gives high (I+G) seasoning with freshness enhancement.

Improve flavor of seasonings
Highlights main taste, suppresses off-flavor, increases sweetness and meat taste.

Remove residual genes during purification of animal extracts
Applicable to extraction of sodium heparin, chondroitin sulfate, etc.

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/ribonuclease-5%e2%80%b2-phosphodiesterase-12000-yeast-ribonuclease-food-grade

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