Phospholipase Enzyme

Food grade phospholipase from submerged fermentation, for making phosphatidylserine and phospholipids.

SKU **ENZ202** CATEGORY **FOOD GRADE ENZYMES** CAS **9001-84-7** GRADE **FOOD GRADE** EINECS **232-619-9**

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

DECLARED ACTIVITY	OPTIMUM TEMPERATURE	OPTIMUM PH	SHELF LIFE
80000u/ml	**40°C-50°C**	**5.0-6.0**	**12 months**
as stated in Enzyme Activity section	working range 35°C-55°C	working range pH4.0-7.5	sealed, see storage below

SPECIFICATION

IDENTITY	
CAS number	9001-84-7 Typical
EINECS number	232-619-9 Typical
ACTIVITY	
Enzyme activity	**80000u/ml** Typical
PHYSICAL	
Appearance	liquid Typical
Colour	Light yellow to brown liquid Typical
WORKING WINDOW	
Temperature range	35°C-55°C Typical
Optimal temperature	**40°C-50°C** Typical
pH range	pH4.0-7.5 Typical
Optimal pH	**5.0-6.0** Typical
PURITY AND HYGIENE	
Lead	5 mg/kg Typical
Arsenic	3 mg/kg Typical
Total Viable Count	50,000 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 away from light and moisture under low temperature with good ventilation

PACK SIZE
1 kg / bag

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

APPLICATIONS

Produce phosphatidylserine by transesterification of crude phospholipids
Upgrades nutritional value or functionality of phospholipids

Hydrolyse phosphatidylcholine into phosphatidic acid and choline
Breaks the phospholipid diester bond in PC

Mix into raw materials to cut chemical use in processing
Less requirement for chemicals and improved PS yield

DOSAGE

10-500ml/t DS

per tonne of dry substance (DS)

Addition **mixed with raw materials**

Optimise the exact rate for raw material specification and processing parameters.

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

enzymes.bio · Level 1, 6 Johnsonville Road, Wellington 6037, New Zealand · **Tel (USA) +1 (507) 428-6057** · wholesale@enzymes.bio

Online: enzymes.bio/product/phospholipase-enzyme-cas-9001-84-7

Enzymes can induce allergy in susceptible persons; avoid inhalation of dust and body contact, and wear a mask. 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