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Tannase Enzyme Powder >=300u/g

Tannase from Aspergillus for hydrolysing tannic acid in tea extraction, tea beverage and fruit juice.

SKU **ENZ204** CATEGORY **FOOD GRADE ENZYMES** CAS **9025-71-2** GRADE **FOOD GRADE**

OTHER NAME **TANNASE FROM ASPERGILLUS**

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

DECLARED ACTIVITY	OPTIMUM TEMPERATURE	OPTIMUM PH	SHELF LIFE
>=300u/g	45–55 °C	4.0–6.0	12 months
as stated on the product page	working range 15–60 °C	working range pH 3.0–7.0	sealed, see storage below

SPECIFICATION

IDENTITY	
Form	Powder Typical
Colour	White to light yellow Typical
Odour	Normal microbial fermentation odour Typical
ACTIVITY	
Enzyme activity	**300 U/g** Spec
WORKING WINDOW	
pH	3.0–7.0, optimum 4.0–6.0 Typical
Temperature	15–60 °C, optimum 45–55 °C Typical
MICROBIOLOGY	
Escherichia coli	10 CFU/g 3 MPN/g Typical
Salmonella	Not Detected/25g Typical
PHYSICAL	
Appearance	**Light yellow powder** Spec
PURITY AND HYGIENE	
Heavy metals	< 30.0 mg/kg Spec
Heavy metals (as Pb)	≤ 5.0 mg/kg Spec
Heavy metals (as As)	≤ 3.0 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
Keep sealed in a dry and cool place and avoid direct sunlight

PACK SIZE
1 kg per bag

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

APPLICATIONS

Hydrolyse tannic acid during tea extraction
Hydrolyses depside bonds between gallic acid and tea polyphenols.

Prevent cold turbidity in instant tea
Also prevents sedimentation, improves extraction rate, maintains colour and removes bitterness.

Remove tannins and proteins from beer
Makes beer clear and transparent.

Remove astringency from persimmons
Improves taste of persimmons and other foods.

DOSAGE

0.25-1 kg/t DS

per tonne of DS, as stated on the product page

Optimise the rate for each application, raw material specification and processing parameters.

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

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Online: enzymes.bio/product/tannase-enzyme-powder-300u-g-cas9025712

Enzyme preparations are protein and may induce sensitisation and allergic reactions; avoid direct skin 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