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TECHNICAL DATA SHEET

TDS-ENZ206-EN · REV. 02 · 2026-11-03

Nuclease Enzyme Powder

5'-Phosphodiesterase preparation produced by submerged fermentation of Penicillium citrinum, supplied as a powder.

SKU **ENZ206** CATEGORY **NUCLEASE** CAS **60675-83-4** GRADE **FOOD GRADE** FORM **POWDER**

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

OPTIMUM TEMPERATURE	OPTIMUM PH	SHELF LIFE	FORM
65–75 °C	**4.5–5.5**	**12 months**	**Powder**
activity range 45–85 °C	activity range pH 4.0–8.0	sealed, see storage below	brown; slight fermented odour

SPECIFICATION

IDENTITY		
CAS number	60675-83-4	Typical
ACTIVITY		
Activity temperature	45–85 °C	Typical
Optimum temperature	**65–75 °C**	Typical
Activity pH	4.0–8.0	Typical
Optimum pH	**4.5–5.5**	Typical
PHYSICAL		
Appearance	Powder	Typical
Colour	Brown	Typical
Loss on drying	≤8.0 %	Typical
PURITY AND HYGIENE		
Lead	≤5.0 mg/kg	Typical
Arsenic	≤3.0 mg/kg	Typical
Total viable count	≤50000 CFU/g	Typical
Salmonella (25 g)	Not Detected	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 sealed in a dry and cool place; avoid direct sunlight

PACK SIZE
25kg/drum or bag

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

APPLICATIONS

Produce 5'-nucleotides industrially.
Cleaves single-stranded DNA or RNA to form 5'-nucleotides.

Produce high nucleotide extracts industrially.
Breaks down the 3'-phosphate monoester bond in nucleotides or oligonucleotides.

Make savory products such as yeast extract.
Supports nucleotide production in savory product manufacture.

DOSAGE

2–5 %/t

application rate stated as %/t; to be optimized for each application

Rate basis: **Raw material specifications, product expectation and processing parameters**

Begin the test with a convenient volume.
Optimize the rate for each application.

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/nuclease-enzyme-powder-cas-60675-83-4

Enzyme preparations are proteins that may induce sensitization; prolonged contact may cause minor irritation to skin, eyes or nasal mucosa. 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