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TECHNICAL DATA SHEET

TDS-ENZ207-EN · REV. 02 · 2026-11-03

Tannase

Tannase hydrolyzes ester and depside bonds in hydrolysable tannins, releasing glucose and gallic acid.

SKU **ENZ207** CATEGORY **FOOD GRADE ENZYMES** CAS **9025-71-2** GRADE **FOOD GRADE**

SYNONYM **TANNIN ACYL HYDROLASE**

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

FORM	APPLICATION RATE	SHELF LIFE	PACK SIZE
Powder	**0.25-1 kg/t DS**	**12 months**	**1 kg / bag**
light yellow colour	optimize for each application	sealed, see storage below	see storage below

SPECIFICATION

IDENTITY		
Enzyme name	Tannin acyl hydrolase (tannase) Typical	
CAS number	9025-71-2 Typical	
PHYSICAL		
Appearance	Powder Typical	
Colour	Light Yellow Typical	
Particle size (%<40 mesh)	≥80 Typical	
Loss on drying/(%)	≤8.0 Typical	
PURITY AND HYGIENE		
Lead/(mg/kg)	≤5.0 Typical	
Arsenic/(mg/kg)	≤3.0 Typical	
Total viable count/(CFU/g)	≤50000 Typical	
Coliform Bacteria/(CFU/g)	≤30 Typical	
MICROBIOLOGY		
Escherichia coli	<10 CFU/g; ≤3.0 MPN/g Typical	
Salmonella/(25g)	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 and avoid direct sunlight

PACK SIZE
1 kg / bag

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

APPLICATIONS

Improve taste of tea
Reduces the haze sensitivity of phenols in tea.

Remove anti-nutritional effect of tannins in feed
Modifies tannins in feed applications.

Improve tannin as a tanning agent
Makes tannin a better tanning agent for leather.

Produce non-galloylated catechins
Hydrolyzes tannins to give non-galloylated catechins.

DOSAGE

0.25-1 kg/t DS

per tonne DS, recommended application rate

Application rate **0.25-1 kg/t DS**

Optimize the rate for each application, raw material specifications, product expectation and processing parameters.
Begin the test with a convenient volume.

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/tannase-enzyme-cas9025712

Enzyme preparations are proteins that may induce sensitization and allergic-type symptoms; avoid direct skin contact and consult a doctor if irritation develops. 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