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TECHNICAL DATA SHEET

TDS-ENZ219-EN · REV. 02 · 2026-11-03

Phospholipase Enzymes As Bread Making Improver

Phospholipase enzyme as bread making improver; a natural emulsifier replacement for crumb structure and loaf volume.

SKU **ENZ219** CATEGORY **ENZYMES FOR BREAD BAKING** CAS **9001-84-7** TYPE **ENZYME PREPARATIONS**

Produced by submerged fermentation

Not restricted for transport

DECLARED ACTIVITY	OPTIMUM TEMPERATURE	OPTIMUM PH	SHELF LIFE
2900u/g	**55°C-65°C**	**6.5-7.5**	**12 months**
as stated on the product page	working range 30°C-70°C	working range pH 4.0-10.0	sealed, see storage below

SPECIFICATION

IDENTITY

Physical form	Powder Typical
Colour	White to grey Typical
Odour	Normal microbial fermentation odour. Typical

ACTIVITY

Declared activity	**2900u/g** Typical

WORKING WINDOW

Activity temperature	30°C-70°C Typical
Optimum temperature	55°C-65°C Typical
Activity pH	4.0 -10.0 Typical
Optimum pH	6.5-7.5 Typical

PURITY AND HYGIENE

Lead	≤5.0 mg/kg Typical
Arsenic	≤3.0 mg/kg Typical
Salmonella (25mL)	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

Use as a natural emulsifier replacement in bread baking
Improves crumb structure and loaf volume

Apply in bread and steamed bun making
Increases bread and steamed bun volume

Combine with xylanase, fungal α-amylase or glucose oxidase
Gives synergistic gains in crumb structure and volume

DOSAGE

1-20g per ton of flour

application rate per ton of flour

Application	**bread producing**
Test start	**convenient volume**

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/phospholipase-enzymes-as-bread-making-improver

Enzyme preparations are proteins that may induce sensitization; avoid direct skin contact and consult a doctor if irritation or allergic response 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