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TECHNICAL DATA SHEET

TDS-ENZ220-EN · REV. 02 · 2026-11-03

Enzyme For Treating Coffee Beans

Compound fruit enzymes formulated to remove mucilage from depulped coffee cherries before drying.

SKU **ENZ220** CATEGORY **ENZYMES FOR COFFEE PROCESSING** CAS **9032-75-1** GRADE **FOOD GRADE**

OTHER NAMES **PECTASE**

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

OPTIMUM TEMPERATURE	OPTIMUM PH	SHELF LIFE	APPLICATION RATE
30°C-60°C	**3.0-4.0**	**12 months**	**80-150 ppm**
working range 15°C-65°C	working range pH 2.5~6.0	sealed, see storage below	based on coffee cherry weight

SPECIFICATION

IDENTITY	
CAS number	9032-75-1 Typical
Appearance	Powder Typical
Colour	Light yellow Typical
ACTIVITY	
Enzyme activities present	Polygalacturonase, pectin lyase, cellulase Typical
PHYSICAL	
Particle size (% <40 mesh)	≥80% Typical
Loss on drying	≤8.0% Typical
WORKING WINDOW	
Temperature range	15°C-65°C, optimum 30°C-60°C Typical
pH range	2.5~6.0, optimum 3.0-4.0 Typical
PURITY AND HYGIENE	
Lead	≤5.0 mg/kg Typical
Arsenic	≤3.0 mg/kg Typical
Total viable count	≤50000 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 sealed in a dry and cool place; avoid direct sunlight; slight sedimentation is acceptable

PACK SIZE
1 kg / bag, 12 bags / box

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

APPLICATIONS

Remove mucilage from depulped coffee cherries.
Solubilizes mucilage quickly into the water phase.

Shorten demucilage time during bean processing.
Demucilage time reduced from 42 hrs to as short as 2.5 hrs.

Process more cherries during peak season.
Faster turnover reduces cherries queued for the fermentation trough.

Dry beans faster after enzymatic treatment.
Drying time saved was 1.5-2.5 days during December.

DOSAGE

80-150 ppm

based on coffee cherry weight

Varies with	**cherry maturity, temperature, expected demucilage time**
Trial start	**smallest quantity**

Optimise the rate for cherry maturity, temperature and expected demucilage time.
Begin the test with the smallest quantity.

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

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Online: enzymes.bio/product/enzyme-for-treating-coffee-beans

Enzyme preparations are proteins and may cause sensitization; avoid prolonged 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