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TECHNICAL DATA SHEET

TDS-ENZ249-EN · REV. 02 · 2026-11-03

Soybean Polypeptide Hydrolase

Complex enzyme preparation for soybean isolate protein hydrolysis in plant protein food processing.

SKU **ENZ249** CATEGORY **SOYBEAN ENZYMES** GRADE **FOOD GRADE** FORM **POWDER**

Food grade Not restricted for transport

FORM	SHELF LIFE	MAIN INGREDIENT	EXCIPIENT
Powder	**12 months**	**Protease**	**Maltodextrin**
grey dumpling color	sealed, see storage below	enzyme component of the preparation	listed as excipient

SPECIFICATION

IDENTITY		
Product name	**Soybean Peptide Hydrolase** Typical	
Product specification	Special compound enzyme Typical	
COMPOSITION		
Main ingredients	Protease, maltodextrin (excipients) Typical	
Enzyme components	Protein endonuclease, protein exonuclease, flavor enzyme Typical	
PHYSICAL		
Appearance	Grey dumpling color powder Typical	
Solubility	Soluble in water Typical	
Aqueous solution	Gray-yellow opaque liquid 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
Room temperature, dry, and protected from light

PACK SIZE
Not stated

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

APPLICATIONS

Hydrolyse soybean isolate protein into peptides
Endonuclease cuts peptide chains internally; exonuclease releases amino acids from the chain ends.

Produce soybean peptide for solid beverage and health food
Gives peptide that is easy to digest and absorb, with small liquid viscosity.

Support fermented foods such as yogurt, cheese, vinegar and soy sauce
Improves production efficiency, stabilizes product quality and enhances taste and flavor.

Supply soybean peptide for nutritional cosmetics
Provides peptide with good water-holding and low allergenicity.

DOSAGE

Determine by trial

no application rate stated on the product page

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

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Online: enzymes.bio/product/soybean-polypeptide-hydrolase-soybean-plant-protein-hydrolase-food-grade-biological-complex-enzyme-preparation

Enzyme preparations are proteins and may sensitise; avoid skin, eye and inhalation 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