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TECHNICAL DATA SHEET

TDS-ENZ253-EN · REV. 02 · 2026-11-03

Plant Protein Hydrolase

Compound protease preparation for hydrolysis of plant proteins such as corn and wheat.

SKU **ENZ253** CATEGORY **SOYBEAN ENZYMES** PRODUCT SPECIFICATION **SPECIAL COMPOUND ENZYME**

FORM **GREY DUMPLING COLOR POWDER**

Not restricted for transport

SHELF LIFE	FORM	SOLUBILITY	MAIN INGREDIENTS
12 months	**Powder**	**Soluble in water**	**Protease**
sealed, see storage below	grey dumpling color	aqueous solution is a gray-yellow opaque liquid	with maltodextrin as excipient

SPECIFICATION

IDENTITY	
Product name	**Plant Protein 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 plant proteins such as corn and wheat
Cuts peptide chains internally and releases amino acids from the chain ends.

Supply plant peptides for health food
Gives peptides that are easy to digest and absorb, with low fat.

Add to fermentation of flavored vinegar, soy sauce and sauces
Shortens fermentation time and improves flavor.

Convert plant raw material protein for skin care products
Dissolves protein into small molecule peptides for addition to skin care products.

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/plant-proteolytic-enzyme-wheat-gluten-flour-special-enzyme-for-corn-and-rice-hydrolysis

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