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TECHNICAL DATA SHEET

TDS-ENZ257-EN · REV. 02 · 2026-11-03

Coffee Bean Demucilaging Enzyme

Plant derived multi-component enzyme preparation for treating and surface conditioning coffee green beans.

SKU **ENZ257** CATEGORY **ENZYMES FOR COFFEE PROCESSING** CAS **9000-90-2** GRADE **FOOD GRADE**

FORM **BROWN POWDER**

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

DECLARED ACTIVITY	WORKING TEMPERATURE	WORKING PH	SHELF LIFE
35,000 U/g	**15–65 °C**	**2.5–6.0**	**12 months**
as stated on the product page	effective range; no optimum stated	effective range; no optimum stated	sealed, see storage below

SPECIFICATION

PHYSICAL	
Appearance	Brown powder Typical
Solubility	Dispersible in water forming a uniform suspension with adequate stirring Typical
ACTIVITY	
Enzyme activity	**35,000 U/g** Typical
WORKING WINDOW	
Effective temperature range	15–65 °C Typical
Effective pH range	2.5–6.0 Typical
COMPOSITION	
Enzyme system	Pectinase, hemicellulase, cellulase, lignocellulase related and accessory plant derived carbohydrases 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
Cool, dry, well ventilated area in original unopened packaging; avoid direct sunlight, high humidity and elevated temperatures

PACK SIZE
1 kg/bag, sealed food-grade aluminum foil bag

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

APPLICATIONS

Green bean washing or soaking before grading or export
Loosens residues for easier removal

Wet polishing or conditioning of green beans
Improves surface appearance and cleanliness

Pre-treating green beans before long-term storage
Removes loosely attached residues

Specialty processing where bean surface cleanliness is critical
Supports controlled bean surface quality

DOSAGE

200–300 g per metric ton

per metric ton of coffee green beans

Temperature	**15–65 °C**
pH	**2.5–6.0**
Contact time	**30–120 minutes**
Preparation	**Disperse enzyme in clean water before adding beans**

Determine application rate and contact time by small scale trials.
Ensure adequate mixing so all beans contact the enzyme solution.

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

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Online: enzymes.bio/product/coffee-bean-demucilaging-enzyme

Minimize dust formation, avoid prolonged inhalation, and avoid direct eye and prolonged skin 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