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TECHNICAL DATA SHEET

TDS-ENZ258-EN · REV. 02 · 2026-11-03

Food-Grade β-Glucosidase for Plant Extraction

Enzyme preparation for hydrolyzing plant-derived glycosidic compounds into aglycones.

SKU **ENZ258** CATEGORY **BETA-GLUCOSIDASE** CAS **9000-90-2** GRADE **FOOD GRADE**

FORM **LIGHT YELLOW TO OFF-WHITE POWDER**

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

DECLARED ACTIVITY	OPTIMUM TEMPERATURE	OPTIMUM PH	SHELF LIFE
≥ 200 U/g	**40–55 °C**	**4.5–6.0**	**12 months**
as stated on the product page	Optimal temperature, Recommended Usage Conditions	Optimal pH, Recommended Usage Conditions	sealed, see storage below

SPECIFICATION

IDENTITY	
CAS	9000-90-2 Typical
ACTIVITY	
Enzyme Activity	**≥ 200 U/g** Typical
PHYSICAL	
Appearance	Light yellow to off-white powder Typical
WORKING WINDOW	
Optimal temperature	40–55 °C Typical
Optimal pH	4.5–6.0 Typical
COMPOSITION	
Main activity	β-glucosidase, with rhamnosidase, xylanase, β-glucanase, cellulase and hemicellulase 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
Store in sealed packaging away from moisture and direct sunlight; keep in a cool, dry environment

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

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

APPLICATIONS

Hydrolyze glucose-glycosidic and rhamnosyl-glycosidic bonds in botanical materials
Converts glycosides into aglycone compounds

Process herbal roots, leaves and polyphenolic plants
Enables glycoside-to-aglycone conversion

Treat flavonoid glycosides before botanical extraction and refinement
Supports botanical extraction and refinement

Reduce bitterness and modify flavor in functional foods
Bitterness reduction and flavor modification

Optimize fermentation substrates
Supports fermentation substrate optimization

DOSAGE

0.3–0.5% w/w

w/w, dry basis

Dissolution temperature	**40°C for 5–10 minutes**
Reaction time	**24–72 hours (depending on plant material)**
Optimal temperature	**40–55 °C**
Optimal pH	**4.5–6.0**

Adjust temperature and pH before adding the enzyme solution.
Add the enzyme solution slowly while gently stirring.

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

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Online: enzymes.bio/product/food-grade-%ce%b2-glucosidase-for-plant-extraction

Use standard protective measures when handling enzyme powders. 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