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TECHNICAL DATA SHEET

TDS-ENZ261-EN · REV. 02 · 2026-11-03

Food Grade Laccase

Liquid laccase at 10,000 U/L, produced by submerged fermentation, for oxidising polyphenols in beverages and baking.

SKU **ENZ261** CATEGORY **LACCASE** ENZYME CLASS **OXIDOREDUCTASE** GRADE **FOOD GRADE** FORM **LIQUID**

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

DECLARED ACTIVITY	WORKING TEMPERATURE	WORKING PH	FORM
10,000 U/L	**20°C–60°C**	**3.5–6.0**	**Liquid**
liquid enzyme, as stated on the product page	no optimum stated	no optimum stated	light yellow to deep yellow

SPECIFICATION

ACTIVITY	
Enzyme activity	**≥ 10,000 U/g** Spec
WORKING WINDOW	
Working temperature	20°C–60°C Typical
Working pH range	3.5–6.0 Typical
PHYSICAL	
Appearance	**White to light brown powder** Spec
PURITY AND HYGIENE	
Heavy metals	< 30 mg/kg Spec
Lead (Pb)	< 5.0 mg/kg Spec
Arsenic (As)	< 3.0 mg/kg Spec
Total plate count	≤ 10,000 CFU/g Spec

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 a cool environment to maintain enzyme activity.

PACK SIZE
1 kg bottle

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

APPLICATIONS

Clarify fruit juices such as apple, citrus and tropical juices.
Oxidises haze-forming polyphenols.

Brew beer with polyphenol reduction and chill-proofing.
Reduces chill haze and improves clarity.

Bake dough with strengthening and oxidative cross-linking.
Improves dough structure, crust colour and texture.

Stabilise wine and cider.
Improves product stability.

DOSAGE

0.01–1.0 kg per ton
raw material

Working temperature **20°C–60°C**
Working pH range **3.5–6.0**

Adjust the rate to raw material type, process time and desired oxidation level.

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-laccase-high-activity-oxidase-for-juice-clarification-beer-brewing-baking-beverage-processing

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