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TECHNICAL DATA SHEET

TDS-ENZ263-EN · REV. 02 · 2026-11-03

Food-Grade Hemicellulase - Liquid

Liquid hemicellulase that degrades hemicellulose in plant cell walls for extraction and juice processing.

SKU **ENZ263** CATEGORY **PULP AND PAPER ENZYMES** GRADE **FOOD GRADE** FORM **LIQUID ENZYME**

Food grade · Not restricted for transport

DECLARED ACTIVITY	OPTIMUM TEMPERATURE	OPTIMUM PH	SHELF LIFE
50,000 U/g	**30°C–70°C**	**3.0–6.5**	**12 months**
as stated on the product page	optimal range as stated	optimal range as stated	sealed, see storage below

SPECIFICATION

IDENTITY		
Form	Liquid enzyme Typical	
Appearance	Light yellow to golden liquid Typical	
ACTIVITY		
Activity	**50,000 U/g hemicellulase** Typical	
WORKING WINDOW		
Optimal temperature	30°C–70°C Typical	
Optimal pH	3.0–6.5 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 a cool and dry environment away from direct sunlight; keep sealed when not in use; avoid prolonged exposure to high temperatures.

PACK SIZE
1 kg/bag (aluminum foil pouch)

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

APPLICATIONS

Fruit and vegetable processing
Enhances juice extraction, clarity, and flavor.

Coffee extraction
Improves extraction efficiency, aroma release, and beverage stability.

Oilseed extraction
Enhances oil extraction from soybeans, corn, and similar grains.

Animal feed
Degrades hemicellulose, improves nutrient availability, and reduces anti-nutritional factors.

DOSAGE

0.01–1.0 kg per metric ton

per metric ton of raw material

Dependence: **substrate type, processing conditions, desired level of hydrolysis**

Optimal usage depends on substrate type, processing conditions, and desired level of hydrolysis.
Conduct small-scale trials to determine the optimal application rate.

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-hemicellulase-liquid

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