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TECHNICAL DATA SHEET

TDS-ENZ266-EN · REV. 02 · 2026-11-03

Food-Grade Alkaline Protease

Liquid serine endopeptidase for protein hydrolysis in food processing, with activity of approx. 200,000 U/mL.

SKU **ENZ266** CATEGORY **ALKALINE PROTEASE** ENZYME TYPE **SERINE ENDOPEPTIDASE** CAS **9014-01-1**

GRADE **FOOD GRADE**

Food grade · Not restricted for transport

DECLARED ACTIVITY	WORKING TEMPERATURE	WORKING PH	SHELF LIFE
200,000 U/mL	**20–60 °C**	**8.0–12.0**	**12 months**
approx., as stated on the product page	no optimum stated	best activity; no optimum stated	sealed, see storage below

SPECIFICATION

IDENTITY	
Enzyme type	Serine endopeptidase Typical
CAS	9014-01-1 Typical
ACTIVITY	
Enzyme activity	**Approx. 200,000 U/mL** Typical
PHYSICAL	
Appearance	Light brown to dark brown liquid Typical
Density	Approx. 1.10–1.25 g/mL Typical
Product pH (25 °C)	Approx. 4.5–5.5 Typical
Solubility	Fully miscible with water Typical
WORKING WINDOW	
Temperature range	20–60 °C Typical
pH range	8.0–12.0 for best activity Typical
Reaction time	30–120 minutes 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 place away from direct sunlight; keep container tightly closed when not in use

PACK SIZE
1 kg bottle

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

APPLICATIONS

Hydrolyse fish and shellfish proteins
Reduces fishy odour and increases soluble protein content.

Tenderise beef, pork, lamb and poultry
Improves juiciness and palatability of processed meat.

Produce protein hydrolysates and flavour bases
Enhances umami, kokumi and savoury intensity.

Modify protein ingredients
Improves solubility and dispersibility; reduces slurry viscosity.

DOSAGE

0.1–10 g per kg raw material

enzyme preparation per kg of raw material (0.01–1%)

Temperature	**20–60 °C**
pH	**8.0–12.0**
Reaction time	**30–120 minutes, adjustable according to target DH**

Optimize conditions through pilot trials.
Inactivate the enzyme by heat treatment or pH adjustment once the target hydrolysis degree is reached.

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-alkaline-protease

Avoid direct contact with skin and eyes; operators should wear appropriate PPE to minimize the risk of sensitization. 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