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TECHNICAL DATA SHEET

TDS-ENZ271-EN · REV. 02 · 2026-11-03

Flavor Protease 50,000 U/g

Food-grade flavor protease for plant protein hydrolysis, bitterness reduction and flavor enhancement.

SKU **ENZ271** CATEGORY **PROTEASE** GRADE **FOOD GRADE** APPEARANCE **LIGHT YELLOW TO WHITE POWDER**

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

DECLARED ACTIVITY	WORKING TEMPERATURE	WORKING PH	SHELF LIFE
50,000 U/g	**30°C–70°C**	**3.0–14.0**	**12 months**
as stated on the product page	no optimum stated	no optimum stated	sealed, see storage below

SPECIFICATION

IDENTITY		
Appearance	Light yellow to white powder	Typical
ACTIVITY		
Declared activity	**50,000 U/g (Food Grade)**	Typical
PHYSICAL		
Moisture content	≤8.0%	Typical
PURITY AND HYGIENE		
Total plate count	≤50,000 CFU/g	Typical
Coliforms	≤30 CFU/g	Typical
Salmonella	Not detected (25g sample)	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, dry environment below 25°C, away from direct sunlight and humidity.

PACK SIZE
1 kg foil bags with moisture-resistant lining

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

APPLICATIONS

Hydrolyse plant proteins in soy sauce and fermented seasonings
Enhances umami profile, balances saltiness and improves mouthfeel.

Improve broth flavor in instant noodles and soup bases
Reduces off-tastes in protein hydrolysates.

Promote amino acid release in chicken essence and bouillon powders
Gives a richer savory note.

Improve taste and texture of plant-based meat and protein beverages
Reduces bitterness and enhances texture.

DOSAGE

5–15 kg per ton
per ton of raw material

Depends on	**substrate type, desired degree of hydrolysis and processing conditions**
Temperature and pH	**controlled, suitable for enzymatic activity**

Optimal performance requires controlled temperature and pH suitable for enzymatic activity.

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-flavor-protease-plant-protein-hydrolysis-enzyme-for-bitterness-removal-and-flavor-enhancement

Avoid inhalation of enzyme dust and direct contact with eyes or skin; rinse thoroughly with water after accidental 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