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TECHNICAL DATA SHEET

TDS-ENZ276-EN · REV. 02 · 2026-11-03

Food Grade Lysozyme Complex Enzyme

Multi-enzyme preparation of lysozyme, β-glucanase and maltodextrin for food biopreservation.

SKU **ENZ276** CATEGORY **LYSOZYME** CAS **9000-90-2** INGREDIENTS **LYSOZYME, B-GLUCANASE, MALTODEXTRIN** GRADE **FOOD GRADE**

Food grade · Not restricted for transport

OPTIMUM TEMPERATURE	WORKING PH	SHELF LIFE	FORM
30 – 55 °C	**5.5 – 8.5**	**12 months**	**Powder**
optimal temperature range as stated	pH stability range; no optimum stated	sealed, see storage below	white or off-white powder

SPECIFICATION

IDENTITY	
Appearance	White or off-white powder Typical
Ingredients	Lysozyme, β-Glucanase, Maltodextrin Typical
ACTIVITY	
Declared activity	High activity, stable under processing conditions Typical
WORKING WINDOW	
Optimal temperature range	**30 – 55 °C** Typical
pH stability	5.5 – 8.5 Typical
PHYSICAL	
Moisture content	≤ 8 % 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 and moisture; keep container tightly sealed; avoid strong acids, alkalis and oxidizing agents

PACK SIZE
1 kg/bag

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

APPLICATIONS

Dairy products
Inhibits spoilage bacteria, improves hygiene and extends shelf life.

Cheese production
Prevents late-blowing defects caused by gas-producing bacteria.

Meat, seafood and fresh produce
Slows microbial growth on the surface of protein-rich foods.

Beverages and desserts
Ensures microbial stability in high-protein drinks, puddings and desserts.

DOSAGE

0.5 – 3.0 kg per ton

per ton of finished product

Dispersion	**Mix evenly with the product base**
Variable	**Exact amount depends on product formulation and microbial load**

Dose varies with formulation and microbial load.

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-lysozyme-complex-enzyme

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