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TECHNICAL DATA SHEET

TDS-ENZ284-EN · REV. 04 · 2026-11-20

Food Grade α-Galactosidase Enzyme

Processing aid that hydrolyzes raffinose and stachyose in soy and legume ingredients.

SKU **ENZ284** CATEGORY **ALPHA-GALACTOSIDASE ENZYME** GRADE **FOOD GRADE**

APPEARANCE **LIGHT YELLOW POWDER**

Food grade Not restricted for transport

DECLARED ACTIVITY	OPTIMUM TEMPERATURE	OPTIMUM PH	SHELF LIFE
10,000 U/g	**45°C–50°C**	**4.5-6.0**	**12 months**
confirmed on each lot's Certificate of Analysis	working range 25°C-62°C	working range pH 3.0~9.0	sealed, see storage below

SPECIFICATION

IDENTITY		
Appearance	Light yellow powder	Typical
Grade	Food grade	Typical
ACTIVITY		
Activity	**10,000 U/g**	Spec
WORKING WINDOW		
Temperature range	25°C-62°C	Typical
Optimal temperature	45°C–50°C	Typical
pH range	3.0~9.0	Typical
Optimal pH	4.5-6.0	Typical
PHYSICAL		
Packaging	1 kg/bag, sealed food-grade aluminum foil bag	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 sealed in a cool, dry place away from heat and moisture; close tightly after opening

PACK SIZE
1 kg/bag, sealed food-grade aluminum foil bag

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

APPLICATIONS

Soy and legume foods
Lowers raffinose and stachyose for better digestive tolerance

Plant-based beverages
Improves flavor and mouthfeel in soy milk and soy drink bases

Fermented foods and cultured products
Reduces oligosaccharides in fermentation preparation steps

Functional nutrition and ingredient systems
Improves digestibility in high-protein and meal replacement powders

DOSAGE

0.01–0.5 kg per metric ton

per metric ton; adjust based on substrate and process conditions

Substrate	**Proportion of soy/legume ingredients, solids concentration**
Addition point	**Mid-temperature processing stage where pH and temperature fall within recommended ranges**
Time	**Sufficient time for enzymatic hydrolysis to occur**

Pilot trials are recommended to determine the most efficient use 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-%ce%b1-galactosidase-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