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TECHNICAL DATA SHEET

TDS-ENZ285-EN · REV. 02 · 2026-11-03

Food Grade Asparaginase

Asparaginase preparation that converts asparagine into aspartic acid in heat-processed starch-rich foods.

SKU **ENZ285** CATEGORY **ASPARAGINASE** CAS **9001-37-0** GRADE **FOOD GRADE**

Food grade · Not restricted for transport

DECLARED ACTIVITY	WORKING TEMPERATURE	WORKING PH	SHELF LIFE
3000 U/g	**10°C–60°C**	**4.0–11.0**	**12 months**
as stated on the product page	no optimum stated	no optimum stated	sealed, see storage below

SPECIFICATION

IDENTITY	
Ingredients	Asparaginase; carrier: wheat starch Typical
ACTIVITY	
Enzyme activity	**3000 U/g** Typical
PHYSICAL	
Appearance	Light yellow to yellow-brown powder Typical
Loss on Drying	≤ 8.0% Typical
Fineness (40-mesh pass rate)	≥ 99% Typical
WORKING WINDOW	
Temperature range	**10°C–60°C** Typical
pH range	**4.0–11.0** Typical
PURITY AND HYGIENE	
Lead (Pb)	≤ 5.0 mg/kg Typical
Total Plate Count	≤ 50,000 CFU/g Typical
Escherichia coli	Not detected Typical
Salmonella (25 g)	Not detected 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 and protect from moisture.

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

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

APPLICATIONS

Treat cookies, biscuits and crackers before baking
Converts asparagine into aspartic acid before high-heat treatment

Treat cakes and other baked goods
Reduces asparagine content while keeping appearance, flavor and sensory quality

Treat raw materials for fried snacks such as chips and fries
Lowers the asparagine precursor of acrylamide before frying

Apply in other starch-based processed foods with high-heat steps
Helps reduce asparagine content in food formulations

DOSAGE

20–500 g
per metric ton of flour

Addition point	**During mixing or an early processing stage**
Temperature range	**10°C–60°C**
pH range	**4.0–11.0**

Actual application rate may be adjusted according to formulation, process conditions, and target reduction performance.
Add early to allow sufficient reaction time before heating.

Each lot is released against its specification; the lot Certificate of Analysis reports the measured values.

enzymes.bio · Level 1, 6 Johnsonville Road, Wellington 6037, New Zealand · **Tel (USA) +1 (507) 428-6057** · wholesale@enzymes.bio

Online: enzymes.bio/product/food-grade-asparaginase-100g

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