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TECHNICAL DATA SHEET

TDS-ENZ286-EN · REV. 02 · 2026-11-03

Chicken Liver Hydrolysis Enzyme

Compound protease preparation for hydrolysing chicken liver proteins into peptides and amino acids.

SKU **ENZ286** CATEGORY **MEAT PROCESSING ENZYMES** GRADE **FOOD GRADE AND INDUSTRIAL GRADE**

PRODUCT APPEARANCE **BROWN SOLID POWDER**

Food grade · Industrial grade · Not restricted for transport

OPTIMUM TEMPERATURE	OPTIMUM PH	APPLICATION RATE	FORM
40–50 °C	**6.5–8.0**	**0.2%–1.0%**	**Brown solid powder**
working range 30–55 °C	working range pH 5.0–11.0	hydrolysis time 1–3 hours	1 kg/bag, sealed aluminum foil bag

SPECIFICATION

IDENTITY

Appearance	Brown solid powder Typical
Enzyme type	Endo- and exo-proteases (compound) Typical

WORKING WINDOW

Effective temperature range	30–55 °C Typical
Optimal temperature	**40–50 °C** Typical
Effective pH range	5.0–11.0 Typical
Optimal pH	**6.5–8.0** Typical

PHYSICAL

Pack size	1 kg/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 in a cool, dry place below 10°C, tightly sealed; avoid direct sunlight, prolonged air exposure, high temperatures, strong acids and strong alkalis

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

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

APPLICATIONS

Hydrolyse chicken liver proteins into peptides, polypeptides and amino acids
Breaks large protein molecules into small peptides and free amino acids

Produce protein-based flavour ingredients
Generates flavour precursor substances with no bitterness

Formulate pet food palatants
Supports palatability of the chicken liver hydrolysate

Process feed ingredients
Improves fluidity and processing performance

DOSAGE

0.2%–1.0%

enzyme application rate; the base quantity is not stated

Recommended pH	**6.0–8.0**
Recommended temperature	**40–55 °C**
Hydrolysis time	**1–3 hours**
Addition point	**After water addition, before enzymatic reaction**

Processing parameters may be adjusted according to raw material characteristics and production requirements.

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

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Online: enzymes.bio/product/chicken-liver-hydrolysis-enzyme

May cause allergic reactions in sensitive individuals and skin irritation on prolonged contact; rinse with water and wear protective masks and eye protection. 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