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TECHNICAL DATA SHEET

TDS-ENZ287-EN · REV. 02 · 2026-11-03

Food Grade Inulinase for Fructooligosaccharide Production

Endo-inulinase powder that hydrolyses inulin into fructose, glucose and fructooligosaccharides.

SKU **ENZ287** CATEGORY **ENZYMES FOR FUNCTIONAL OLIGOSACCHARIDE AND SWEETENER PRODUCTION**

ENZYME CLASS **EC 3.2.1.7** CAS **9025-67-6** GRADE **FOOD GRADE**

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

DECLARED ACTIVITY	OPTIMUM TEMPERATURE	OPTIMUM PH	SHELF LIFE
10000U/g	**50–60 °C**	**4.5–5.5**	**12 months**
as stated in Technical Information	working range 20–60 °C	working range pH 4.5–6.0	sealed, see storage below

SPECIFICATION

IDENTITY		
Enzyme class	EC 3.2.1.7	Typical
CAS	9025-67-6	Typical
ACTIVITY		
Inulinase activity	**≥ 10000 U/g**	Spec
Enzyme activity	**10000U/g**	Typical
WORKING WINDOW		
Effective temperature range	20–60 °C	Typical
Optimal temperature range	50–60 °C	Typical
Effective pH range	4.5–6.0	Typical
Optimal pH range	4.5–5.5	Typical
PHYSICAL		
Appearance	White to light brown powder	Typical
Loss on Drying	≤ 8.0%	Typical
PURITY AND HYGIENE		
Lead (as Pb)	≤ 5.0 mg/kg	Spec
Total arsenic (as As)	≤ 3.0 mg/kg	Spec

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 humidity-protected (RH < 60%) at temperature below 25°C

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

Hydrolyse inulin and other fructans
Yields fructose, glucose and fructooligosaccharides

Tailor fructan chain length in finished formulations
Modifies sweetness, solubility and functional performance

Treat doughs and pastries where fructan modification is desired
Modifies fructan content

DOSAGE

3 kg per metric ton of inulin

inulinase per metric ton of inulin, reference addition level

Substrate	**Inulin in 10% solution**
Addition	**3 kg of inulinase per metric ton of inulin**

Reference level under defined processing conditions.

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-inulinase-for-fructooligosaccharide-production-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