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TECHNICAL DATA SHEET

TDS-ENZ311-EN · REV. 02 · 2026-11-03

Food-Grade Protease for Liquid Egg Hydrolysis

Protease for hydrolysing liquid whole egg, egg white and egg yolk solutions.

SKU **ENZ311** CATEGORY **PROTEASE** GRADE **FOOD GRADE** FORM **LIGHT-YELLOW POWDER**

Food grade · Not restricted for transport

WORKING TEMPERATURE	WORKING PH	SHELF LIFE	APPLICATION RATE
10 °C to 60 °C	**pH 6.0–11.0**	**12 months**	**0.2–0.5% w/w**
effective range; no optimum stated	optimal range, approximately; no optimum stated	sealed, see storage below	of substrate weight, starting point for pilot trials

SPECIFICATION

IDENTITY	
Appearance	Light-yellow, free-flowing powder Typical
PHYSICAL	
Fineness (40 mesh passing rate)	≥ 80% Typical
Loss on drying	≤ 8.0% Typical
PURITY AND HYGIENE	
Lead (Pb)	≤ 5.0 mg/kg Typical
Total arsenic (As)	≤ 3.0 mg/kg Typical
Total plate count	≤ 50,000 CFU/g Typical
Molds & yeasts	≤ 30 CFU/g Typical
MICROBIOLOGY	
Coliforms	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
Cool, dry place away from direct sunlight and strong odours; keep bag tightly closed

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

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

APPLICATIONS

Hydrolyse liquid whole egg, egg white or egg yolk solutions.
Breaks egg proteins into peptides and amino acids.

Hydrolyse other animal-derived protein solutions.
Enables controlled enzymatic hydrolysis of animal protein systems.

Produce savory flavor bases, seasonings and bouillons.
Releases amino acids that contribute to savory and umami taste.

Produce high-protein drinks and nutrition products.
Increases the proportion of small peptides with good solubility.

DOSAGE

0.2–0.5% w/w
of substrate weight; typical starting point for pilot trials

Substrate	**Liquid whole egg, egg white, egg yolk or other animal protein solutions**
Temperature	**effective from 10 °C to 60 °C**
pH	**approximately pH 6.0–11.0**
Reaction time	**usually 30–120 minutes**
Inactivation	**heat treatment after target hydrolysis level, per final product needs**

Optimal rate and conditions depend on substrate, degree of hydrolysis and process setup.

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-protease-for-liquid-egg-hydrolysis

Avoid inhalation of dust and contact with eyes or prolonged skin contact; use gloves, goggles and dust masks where necessary. 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