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TECHNICAL DATA SHEET

TDS-ENZ312-EN · REV. 02 · 2026-11-03

Rhamnosidase Enzyme Preparation

Rhamnosidase enzyme preparation for debittering citrus juices and hydrolysing naringin.

SKU **ENZ312** CATEGORY **RHAMNOSIDASE** CAS **9000-90-2** GRADE **FOOD GRADE**

Food grade · Not restricted for transport

OPTIMUM TEMPERATURE	OPTIMUM PH	SHELF LIFE	APPLICATION RATE
45–60 °C	**4.0–5.0**	**12 months**	**0.1% – 0.5%**
effective range 40–65 °C	effective range pH 3.0–6.0	sealed, see storage below	depends on substrate and production process

SPECIFICATION

IDENTITY		
Product name	Rhamnosidase Enzyme Preparation	Typical
CAS	9000-90-2	Typical
PHYSICAL		
Form	Light yellow to beige powder	Typical
Solubility	Easily dispersible in water	Typical
WORKING WINDOW		
Optimum temperature	**45–60 °C**	Typical
Effective temperature range	40–65 °C	Typical
Optimum pH	**4.0–5.0**	Typical
Effective pH range	3.0–6.0	Typical
PROCESSING		
Inactivation	90 °C for 30 minutes	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 away from heat and humidity; below 25°C; keep bag sealed

PACK SIZE
1 kg / bag

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

APPLICATIONS

Debitter citrus juices and concentrates
Reduces bitterness and improves taste and mouthfeel.

Extract citrus peel and botanical material
Improves extraction efficiency of bioactive compounds.

Treat fruit wines and flavoured beverages
Releases bound aromatic components for flavour complexity.

Modify flavonoids in biotransformation
Prepares derivatives of hesperidin and naringin.

DOSAGE

0.1% – 0.5%
application rate; depends on substrate and production process

Addition point	**after extraction and clarification**
Temperature	**45–60 °C optimum**
pH	**4.0–5.0 optimum**

Small-scale testing is recommended to determine ideal parameters.
Heat treatment at 90 °C for 30 minutes deactivates the enzyme.

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-industry-grade-rhamnosidase-enzyme-citrus-debittering-naringin-hydrolysis

Contains enzyme proteins; avoid inhaling dust and wear gloves, goggles and protective equipment during handling. 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