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TECHNICAL DATA SHEET

TDS-ENZ313-EN · REV. 02 · 2026-11-03

Compound Baking Enzyme Blend for Panko & Breadcrumb

Compound baking enzyme blend for panko and breadcrumb production.

SKU **ENZ313** CATEGORY **ENZYMES FOR BREAD BAKING** GRADE **FOOD GRADE**

FORM **SOLID FOOD-GRADE ENZYME BLEND**

Food grade · Industrial grade · Not restricted for transport

OPTIMUM TEMPERATURE	OPTIMUM PH	SHELF LIFE	FORM
40–50 °C	**5.5–6.5**	**12 months**	**Powder**
working range 25–70 °C	working range pH 3.0–7.0	sealed, see storage below	fine white to off-white, readily dispersible in water

SPECIFICATION

COMPOSITION		
Product type	Compound baking enzyme blend	Typical
PHYSICAL		
Appearance	Fine white to off-white powder	Typical
Form	Solid food-grade enzyme blend	Typical
Solubility	Readily dispersible in water	Typical
WORKING WINDOW		
Optimal temperature	**40–50 °C**	Typical
Effective temperature range	25–70 °C	Typical
Optimal pH	**5.5–6.5**	Typical
Effective pH range	3.0–7.0	Typical
PURITY AND HYGIENE		
Quality system	Strict food-grade quality systems	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
Away from direct sunlight and moisture; reseal unused portions promptly

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

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

APPLICATIONS

Make panko-coated shrimp and seafood products
Coatings hold firmly during frying or baking.

Make breaded chicken fillets, nuggets, and tenders
Improves crispness and crumb texture.

Make croquettes, potato bites, and vegetable snacks
Supports uniform crumb structure and expansion.

Coat cream cheese balls and stuffed appetizers
Supports coating adhesion and structural integrity.

DOSAGE

100–150 g per 100 kg flour

per 100 kg of flour

Substrate	**Flour**
Amount	**100–150 g of product**
Variables	**flour characteristics, moisture level, equipment setup, desired product texture**

The optimal application rate may vary based on flour characteristics, moisture level, equipment setup, and desired product texture.

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-compound-baking-enzyme-blend-for-panko-breadcrumb-production

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