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TECHNICAL DATA SHEET

TDS-ENZ315-EN · REV. 02 · 2026-11-03

Food-Grade Cellulase Enzyme Liquid

Liquid cellulase enzyme complex that hydrolyzes β-1,4-glucan linkages in plant cell walls.

SKU **ENZ315** CATEGORY **CELLULASE** FORM **LIGHT YELLOW TO AMBER LIQUID** GRADE **FOOD GRADE**

CATEGORY **CELLULASE**

Food grade Not restricted for transport

OPTIMUM TEMPERATURE	OPTIMUM PH	SHELF LIFE	TYPICAL APPLICATION RATE
40–80°C	**3.0–7.0**	**12 months**	**1–3 kg per metric ton**
working range 40–80°C	product pH 4.3–5.0 at 25°C	sealed, see storage below	of raw material

SPECIFICATION

IDENTITY		
Form	Light yellow to amber liquid	Typical
ACTIVITY		
Enzyme components	Endoglucanase, cellobiohydrolase, β-glucosidase	Typical
PHYSICAL		
pH (25°C)	**4.3–5.0**	Typical
WORKING WINDOW		
Optimal pH range	**3.0–7.0**	Typical
Optimal temperature	**40–80°C**	Typical
PURITY AND HYGIENE		
Deactivation	Heat to 95°C for at least 20 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 sealed in a cool, dry place

PACK SIZE
1 kg bottle

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

APPLICATIONS

Enhance flavor release in dairy, beverages and fermented foods
Breaks down plant fibers that encapsulate flavor precursors.

Increase extraction yield from plant and herbal raw materials
Improves release of polysaccharides, phenolics and bioactive compounds.

Produce functional oligosaccharides by controlled hydrolysis
Hydrolyzes cellulose into oligosaccharides for functional foods.

Soften plant fiber in meat formulations
Helps tenderness, moisture retention and sliceability.

Improve dough handling in bakery products
Helps crumb softness and overall product volume.

DOSAGE

1–3 kg per metric ton

per metric ton of raw material

Depends on	**substrate type**
Depends on	**processing conditions**
Depends on	**desired degree of hydrolysis**

Conduct a small-scale trial to determine the ideal application rate.

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-cellulase-enzyme-liquid-for-flavor-enhancement-oligosaccharide-production-and-plant-extraction

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