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Food-Grade Cellulase Enzyme for Botanical Extraction

Food-grade cellulase powder that hydrolyzes cellulose to release active compounds from botanical raw materials.

SKU **ENZ316** CATEGORY **BOTANICAL EXTRACTION ENZYMES** GRADE **FOOD GRADE** CAS **9012-54-8**

Food grade · Not restricted for transport

DECLARED ACTIVITY	OPTIMUM TEMPERATURE	OPTIMUM PH	SHELF LIFE
3500 U/g	**55–65 °C**	**4.0–6.0**	**12 months**
food-grade cellulase complex	as stated on the product page	as stated on the product page	sealed, see storage below

SPECIFICATION

IDENTITY	
Enzyme type	Cellulase complex Typical
ACTIVITY	
Activity	**3500 U/g** Typical
PHYSICAL	
Appearance	Light yellow to beige powder Typical
WORKING WINDOW	
Optimal temperature	55–65 °C Typical
Optimal pH	4.0–6.0 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
Sealed and dry

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

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

APPLICATIONS

Extract bioactive compounds from herbal materials
Improves extraction yield

Process fruit and vegetable extracts
Enhances clarity and shortens processing time

Clarify fruit juice
Improves filtration and clarity

Extract berries and red fruit
Enhances color and active compound release

Reduce viscosity of plant extracts
Eases downstream processing

DOSAGE

0.1–1%
general botanical extraction rate range

Substrate	**General botanical extraction**
Enzyme solution	**Dissolve in water at approximately 40°C for 5–10 minutes**
Soak	**Plant material in water at 40–50°C for about 30 minutes**
Hydrolysis	**Constant temperature for about 1–3 hours**
Addition point	**Add enzyme solution to extraction solution while gently stirring**

Adjust based on plant material type and process.
Listed rates: about 0.05% for grape juice and berries; 0.3% for goji berry.

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-for-botanical-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