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TECHNICAL DATA SHEET

TDS-ENZ319-EN · REV. 02 · 2026-11-03

Food-Grade Catalase for Hydrogen Peroxide Decomposition

Liquid catalase that decomposes hydrogen peroxide into water and oxygen.

SKU **ENZ319** CATEGORY **CATALASE** CAS **9001-05-2** GRADE **FOOD GRADE** SOURCE **ASPERGILLUS NIGER**

Food grade · Produced by submerged fermentation · Not restricted for transport

OPTIMAL TEMPERATURE	OPTIMAL PH	SHELF LIFE	FORM
40–55 °C	**6.0–9.0**	**12 months**	**Liquid**
no working range stated	no working range stated	sealed, see storage below	dark-brown liquid, 1 kg bottle

SPECIFICATION

IDENTITY		
Source	Fermentation of Aspergillus niger	Typical
CAS	9001-05-2	Typical
PHYSICAL		
Appearance	Dark-brown liquid	Typical
WORKING WINDOW		
Optimal temperature	**40–55 °C**	Typical
Optimal pH	**6.0–9.0**	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
Cool, dry environment away from direct sunlight; keep container sealed when not in use

PACK SIZE
1 kg bottle

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

APPLICATIONS

Remove residual hydrogen peroxide after the oxidation stage.
Prevents peroxide residues entering downstream purification or crystallization.

Decompose peroxide in sodium gluconate production.
Converts hydrogen peroxide into water and oxygen.

Treat gluconic acid and gluconate derivative manufacturing.
Removes oxidative residues where peroxide removal is required.

Remove peroxide in dairy and beverage processing.
Supports peroxide removal in cheese, juice and functional drink production.

DOSAGE

2–15 kg per metric ton

enzyme per metric ton of material

Sodium gluconate	**0.2–0.5% (2–5 kg enzyme per ton)**
Gluconic acid fermentation	**0.6–1.2% (6–12 kg enzyme per ton)**
Gluconate derivatives	**0.6–1.5% (6–15 kg enzyme per ton)**
Addition point	**After the oxidation stage**

Application rate varies with peroxide concentration, temperature and mixing efficiency.

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-catalase-for-hydrogen-peroxide-decomposition

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