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TECHNICAL DATA SHEET

TDS-ENZ325-EN · REV. 02 · 2026-11-03

Food-Grade Cellulase Enzyme for Botanical Extraction

Solid food-grade cellulase preparation that hydrolyzes cellulose in plant cell walls to aid botanical extraction.

SKU **ENZ325** CATEGORY **BOTANICAL EXTRACTION ENZYMES** CAS **9012-54-8** GRADE **FOOD GRADE**

FORM **LIGHT YELLOW TO BROWN POWDER**

Food grade · Not restricted for transport

DECLARED ACTIVITY	WORKING TEMPERATURE	WORKING PH	SHELF LIFE
4000 U/g	**40–55°C**	**4.5–6.0**	**12 months**
as stated on the product page	recommended range; no optimum stated	recommended range; no optimum stated	sealed, see storage below

SPECIFICATION

IDENTITY	
Product type	Food-grade cellulase enzyme for botanical extraction Typical
Form	Light yellow to brown powder Typical
ACTIVITY	
Declared activity	**4000 U/g** Typical
WORKING WINDOW	
Recommended temperature range	40–55°C Typical
Recommended pH range	4.5–6.0 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
Keep sealed, away from heat, moisture and direct sunlight; keep tightly closed after opening

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 stems, leaves and flowers rich in cellulose
Releases bioactive compounds trapped in plant cell walls

Hydrolyze cellulose network in plant cell walls
Opens cell structure to improve solvent access and mass transfer

Reduce viscosity of fibrous botanical extracts
Improves filtration and downstream separation

Clarify extraction liquids before downstream processing
Reduces turbidity and suspended solids

DOSAGE

0.3–0.5%
enzyme per dry raw material weight

Substrate	**Dry raw material**
Addition point	**After material is fully hydrated**
Temperature	**40–55°C**
pH	**4.5–6.0**
Agitation	**Gentle agitation during enzymatic extraction**

Reference range for Danshen, Kudzu and Reishi extraction is 0.2–1.0%.
Run a small-scale trial to optimize rate, pH, temperature and time.

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-botanical-extraction-v2

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