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TECHNICAL DATA SHEET

TDS-ENZ327-EN · REV. 02 · 2026-11-03

Food-Grade Compound Enzyme, Corn & Wheat Starch Processing

Liquid processing aid for starch production that reduces slurry viscosity and improves filtration.

SKU **ENZ327** CATEGORY **FOOD GRADE ENZYMES** CAS **9000-90-2** GRADE **FOOD GRADE** FORM **LIQUID**

Food grade · Not restricted for transport

WORKING TEMPERATURE	WORKING PH	FORM	APPLICATION RATE
approximately 20–65°C	**approximately 4.5–7.0**	**Liquid**	**50–150 mL per metric ton**
no optimum stated	no optimum stated	brown to dark brown liquid	of raw material; validate by trial

SPECIFICATION

IDENTITY		
CAS	9000-90-2 Typical	
Form	Liquid enzyme processing aid Typical	
WORKING WINDOW		
Effective temperature range	**approximately 20–65°C** Typical	
Effective pH range	**approximately 4.5–7.0** Typical	
PHYSICAL		
Appearance	Brown to dark brown liquid 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 in a cool, dry place away from direct sunlight; keep container tightly sealed; do not freeze

PACK SIZE
1 kg bottle

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

APPLICATIONS

Treat wheat starch slurries
Reduces viscosity and improves slurry flowability

Treat corn starch and grain wet-milling streams
Supports steadier separation and predictable output

Improve filtration in filter and clarification stages
Lowers filter resistance and raises filtration rates

Support gluten and protein/starch fractionation
Aids separation of starch from fiber and protein fractions

DOSAGE

50–150 mL per metric ton

per metric ton of raw material

Addition point	**Soaking, slurry preparation, or critical process stages where viscosity reduction or filtration improvement is desired**
Validation	**Bench testing or pilot trials based on raw material quality and process objectives**

Validate application rate and timing by bench testing or pilot trials.

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-enzyme-for-corn-wheat-starch-processing

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