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TECHNICAL DATA SHEET

TDS-ENZ328-EN · REV. 02 · 2026-11-03

Food Grade Transglucosidase

Enzyme preparation for isomaltooligosaccharide (IMO) and isomaltose production.

SKU **ENZ328** CATEGORY **ENZYMES FOR FUNCTIONAL OLIGOSACCHARIDE AND SWEETENER PRODUCTION**

GRADE **FOOD GRADE** FORM **LIQUID** APPEARANCE **LIGHT YELLOW LIQUID**

Food grade · Not restricted for transport

RECOMMENDED ADDITION LEVEL	WORKING TEMPERATURE	WORKING PH	FORM
120–180 U/g	**35–70 °C**	**3.5–6.5**	**Liquid**
based on substrate dry matter	no optimum stated; reference 58–60 °C	no optimum stated; reference pH 5.0–5.5	light yellow, glycerol carrier/stabilizer

SPECIFICATION

IDENTITY	
Ingredients	Transglucosidase; carrier/stabilizer: glycerol Typical
Appearance	Light yellow liquid Typical
ACTIVITY	
Recommended addition level	**120–180 U/g** Typical
PHYSICAL	
pH (25°C)	3.0–5.5 Typical
Solubility	Fully water-soluble liquid Typical
WORKING WINDOW	
Temperature working range	35–70 °C Typical
pH working range	3.5–6.5 Typical
Suggested reference conditions	58–60 °C, pH 5.0–5.5, 30 hours Typical
PURITY AND HYGIENE	
Lead (Pb)	≤ 5.0 mg/kg Typical
Total arsenic (as As)	≤ 3.0 mg/kg Typical
Total plate count	≤ 50,000 CFU/mL Typical
Salmonella (25 mL)	Not detected 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 environment; refrigerated storage recommended; avoid high temperatures and direct sunlight.

PACK SIZE
0.1 kg bottle

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

APPLICATIONS

Isomaltooligosaccharide (IMO) syrup manufacturing
Forms α-1,6 glycosidic bonds to produce non-fermentable IMO.

Isomaltose and functional carbohydrate conversion
Transfers glucose residues to produce isomaltose and branched oligosaccharides.

Sugar and starch deep processing
Reshapes carbohydrate profiles beyond simple glucose release.

Fermentation substrates and carbohydrate modification
Modifies carbohydrate profiles for fermentation substrates.

DOSAGE

120–180 U/g
substrate dry matter

Reference temperature	**58–60 °C**
Reference pH	**5.0–5.5**
Reaction time	**30 hours**

Adjust rate for solids content, reaction time and desired oligosaccharide distribution.
A pilot trial is recommended to determine optimal rate and reaction 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-transglucosidase

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