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TECHNICAL DATA SHEET

TDS-ENZ330-EN · REV. 02 · 2026-11-03

Food-Grade Noodle Enzyme Blend

Compound enzyme blend for noodle dough, improving extensibility, whiteness and cooking tolerance.

SKU **ENZ330** CATEGORY **ENZYMES FOR BREAD BAKING** GRADE **FOOD GRADE** FORM **POWDER**

Food grade · Not restricted for transport

OPTIMUM TEMPERATURE	OPTIMUM PH	SHELF LIFE	APPLICATION RATE
40–50 °C	**5.5–6.5**	**12 months**	**100–200 g per 100 kg of flour**
working range 25–70 °C	working range pH 3.0–7.0	sealed, see storage below	recommended starting range, flour basis

SPECIFICATION

IDENTITY		
Appearance	White to pale-yellow powder	Typical
COMPOSITION		
Enzyme components	Glucose oxidase, lipase, catalase, on food-grade carriers	Typical
WORKING WINDOW		
Optimal temperature range	**40–50 °C**	Typical
Effective temperature range	25–70 °C	Typical
Optimal pH range	**5.5–6.5**	Typical
Effective pH range	3.0–7.0	Typical
PHYSICAL		
Pack size	1 kg/bag	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 place; avoid heat, direct sunlight and moisture

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

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

APPLICATIONS

Make fresh wet, hand-pulled and artisan-style noodles
Improves dough extensibility and sheet integrity

Make dried and long-life noodle products
Supports dough structure and cooking tolerance

Make fried or non-fried instant noodles
Improves strand stability and bite

Make noodle premixes and flour blends
Supports consistent output across flour batches

Run high-speed or difficult sheeting lines
Reduces dough stickiness on rollers, belts and cutters

DOSAGE

100–200 g per 100 kg of flour

per 100 kg of flour

Addition	**Dry blend with flour, or pre-disperse in water**
Weak or inconsistent flour	**Use toward the upper range**
High-protein or strong gluten flour	**Use moderate dosing**
High-speed or difficult sheeting	**Adjust rate to reduce stickiness**

The optimal rate varies with flour protein, equipment, water absorption and product targets.

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-noodle-enzyme-blend

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