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TECHNICAL DATA SHEET

TDS-ENZ336-EN · REV. 02 · 2026-11-03

Food-Grade Neutral Protease Filtration Aid Enzyme

Neutral protease that hydrolyzes proteins and colloids to reduce viscosity and haze in plant extraction.

SKU **ENZ336** CATEGORY **BOTANICAL EXTRACTION ENZYMES** CAS **9014-01-1** GRADE **FOOD GRADE**

INGREDIENTS **PROTEASE; CARRIER: MALTODEXTRIN**

Food grade Not restricted for transport

DECLARED ACTIVITY	WORKING TEMPERATURE	WORKING PH	SHELF LIFE
60,000 U/g	**40–55°C**	**pH 4.5–6.0**	**12 months**
food grade, as stated on the product page	no optimum stated	no optimum stated	sealed, see storage below

SPECIFICATION

IDENTITY	
Ingredients	Protease; Carrier: Maltodextrin Typical
Appearance	Light yellow to brown solid powder Typical
ACTIVITY	
Declared activity	**60,000 U/g** Typical
PHYSICAL	
Loss on drying (%)	≤ 8.0 Typical
Particle size (40-mesh pass rate, %)	≥ 80 Typical
PURITY AND HYGIENE	
Lead (mg/kg)	≤ 5.0 Typical
Total arsenic as As (mg/kg)	≤ 3.0 Typical
Total plate count (CFU/g)	≤ 50,000 Typical
Coliforms (CFU/g)	≤ 30 Typical
MICROBIOLOGY	
E. coli	Not detected Typical
Salmonella (25 g)	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
Not stated

PACK SIZE
1 kg / bag

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

APPLICATIONS

Botanical extract clarification
Reduces protein-related haze and improves clarity.

Pre-filtration conditioning
Reduces filtration load and improves throughput.

Plant-based ingredient processing
Reduces protein and colloid content to improve flowability.

Neutral plant extraction
Lowers liquor viscosity for faster clarification.

DOSAGE

0.3–0.5%

based on dried botanical raw material weight

Activation	**40°C water bath for 5–10 minutes**
Temperature	**40–55°C**
pH	**pH 4.5–6.0**
Addition point	**Slowly add enzyme solution after temperature and pH are adjusted; stir gently**
Hydrolysis time	**about 2 hours (depending on the specific botanical material)**

The actual treatment time may be adjusted based on raw material type, solids loading, and filtration/clarity 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-neutral-protease-filtration-aid-enzyme

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