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TECHNICAL DATA SHEET

TDS-ENZ344-EN · REV. 02 · 2026-11-03

Food-Grade Protease Proline Protease Liquid Brewing Additive

Food-grade proline protease liquid for brewing that prevents chill haze and improves beer clarity.

SKU **ENZ344** CATEGORY **BEER BREWING ENZYMES** GRADE **FOOD GRADE**

INGREDIENTS **PROTEASE, CARRIER: GLYCEROL**

Food grade · Not restricted for transport

WORKING TEMPERATURE	WORKING PH	SHELF LIFE	APPLICATION RATE
0–60 °C	**3.5–7.0**	**12 months**	**5–200 g per metric ton**
operating range; no optimum stated	operating range; no optimum stated	sealed, see storage below	of raw materials; pilot trials recommended

SPECIFICATION

IDENTITY	
Appearance	Light brown liquid Typical
Ingredients	Protease, carrier: glycerol Typical
WORKING WINDOW	
Temperature range	0–60 °C Typical
pH range	3.5–7.0 Typical
PHYSICAL	
pH (25 °C)	4.0–6.5 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
Coliforms	≤ 30 CFU/mL Typical
MICROBIOLOGY	
Escherichia coli (CFU/mL / MPN/mL)	Not detected 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 in a sealed container in a cool, dry place; avoid prolonged exposure to high temperatures.

PACK SIZE
0.1 kg bottle

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

APPLICATIONS

Add liquid protease to beer to prevent chill haze.
Breaks down haze-forming proteins into smaller, more soluble fragments.

Support finished beer clarity during production and storage.
Helps maintain a bright appearance during cold storage and distribution.

Dose at 5–200 g per metric ton of raw materials.
Targets haze-forming proteins without altering beer flavor.

Use within standard brewing processes across beer styles.
Supports consistent performance across process conditions.

DOSAGE

5–200 g per metric ton
per metric ton of raw materials

Applied to	**raw materials**
Unit	**metric ton**

The optimal rate depends on beer type, raw material composition and processing conditions.
Pilot trials are recommended to determine the most effective level.

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-protease-proline-protease-liquid-brewing-additive

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