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TECHNICAL DATA SHEET

TDS-ENZ351-EN · REV. 02 · 2026-11-03

Beta-Glucanase (Cell Wall Breaking & Aging Enzyme)

Food-grade enzyme preparation for grape and red wine that degrades β-glucans from grape raw materials and yeast cell walls.

SKU **ENZ351** CATEGORY **BETA-GLUCANASE** GRADE **FOOD GRADE** APPEARANCE **LIGHT YELLOW-BROWN POWDER**

Food grade Not restricted for transport

DECLARED ACTIVITY	OPTIMUM TEMPERATURE	OPTIMUM PH	SHELF LIFE
5000 U/g	**40–55 °C**	**4.5–5.0**	**12 months**
as stated on the product page	effective range 15–63 °C	effective range pH 3.5–5.5	sealed, see storage below

SPECIFICATION

IDENTITY		
Appearance	Light yellow-brown powder	Typical
ACTIVITY		
Enzyme activity	**5000 U/g**	Typical
WORKING WINDOW		
Optimal temperature range	40–55 °C	Typical
Effective temperature range	15–63 °C	Typical
Optimal pH range	4.5–5.0	Typical
Effective pH range	3.5–5.5	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
Cool, dry place away from direct sunlight

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

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

APPLICATIONS

Clarify wine and improve filtration
Degrades β-glucans that cause poor clarification and high filtration pressure.

Reduce bentonite usage
Degrades protein-related substances derived from yeast or fruit.

Release color and aroma compounds
Breaks down grape and yeast cell walls to release color and aroma substances.

Support filtration media regeneration
Supports the regeneration and maintenance of filtration media.

DOSAGE

30–50 ml per metric ton

application rate per metric ton, clarification application

Temperature	**18–24 °C**
Treatment period	**2–4 weeks**
Alternative at 16–22 °C	**100–200 ml per metric ton, treatment period 4–8 weeks**

Bentonite can inactivate enzymes; do not add it before the enzyme reaction has fully completed.
Pre-dissolve the enzyme in 10 times its weight of purified water, grape juice, or wine before adding.

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-beta-glucanase-for-wine-making-cell-wall-breaking-and-aging-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