enzymes.bio

Add enzymes. Add value.

TECHNICAL DATA SHEET

TDS-ENZ352-EN · REV. 02 · 2026-11-03

Food Grade β-Glucanase for Plant Extraction

Food-grade β-glucanase preparation for plant extraction that breaks down β-glucan in plant cell walls.

SKU **ENZ352** CATEGORY **BETA-GLUCANASE** CAS **9025-20-1** GRADE **FOOD GRADE**

Food grade · Produced by submerged fermentation · Not restricted for transport

DECLARED ACTIVITY	WORKING TEMPERATURE	OPTIMUM PH	SHELF LIFE
12,000 U/g	**40–55°C**	**4.5–6.0**	**12 months**
as stated on the product page	effective temperature range; no optimum stated	optimal pH range	sealed, see storage below

SPECIFICATION

IDENTITY	
Main activity	β-Glucanase Typical
Auxiliary activities	Amylase, pectinase Typical
CAS	9025-20-1 Typical
ACTIVITY	
Enzyme activity	**12,000 U/g** Typical
PHYSICAL	
Form	Light yellow to pale brown solid powder Typical
Moisture content	Low Typical
Particle size	Fine Typical
WORKING WINDOW	
Effective temperature range	40–55°C Typical
Optimal pH range	4.5–6.0 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 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

Extract isoflavones and saponins from plant material.
Supports release of target compounds during extraction.

Process roots, rhizomes, barks and fibrous botanicals.
Breaks down β-glucans in plant cell walls.

Reduce extraction viscosity before filtration.
Improves filtration speed and liquid flow.

Hydrolyse high-molecular-weight polysaccharides.
Converts them into oligosaccharides and short-chain dextrins.

DOSAGE

0.3–0.5%
based on dry raw material

Basis	**dry raw material**
Pre-activation	**around 40°C for 5–10 minutes**
Addition	**gradual addition into the extraction system after pre-activation**
Temperature	**40–55°C**
pH	**4.5–6.0**
Hydrolysis time	**generally around 2 hours**

Plant materials are first soaked in water at room temperature for approximately 30 minutes.

Each lot is released against its specification; the lot Certificate of Analysis reports the measured values.

enzymes.bio · Level 1, 6 Johnsonville Road, Wellington 6037, New Zealand · **Tel (USA) +1 (507) 428-6057** · wholesale@enzymes.bio

Online: enzymes.bio/product/food-grade-%ce%b2-glucanase-for-plant-extraction

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