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TECHNICAL DATA SHEET

TDS-ENZ356-EN · REV. 02 · 2026-11-03

Yeast Protein Hydrolyzing Enzyme

Brown powder protease for hydrolysing yeast protein into soluble peptides and amino acids.

SKU **ENZ356** CATEGORY **ENZYMES FOR PROTEIN HYDROLYSIS** CATEGORY **PROTEASE**

Not restricted for transport

OPTIMUM TEMPERATURE	OPTIMUM PH	APPLICATION RATE	FORM
50–55°C	**6.5–7.5**	**0.3%–0.5%**	**Brown powder**
working range 30–60°C	working range pH 5.0–11.0	recommended conditions, see dosage	1 kg/bag, sealed aluminum foil bag

SPECIFICATION

PHYSICAL

Form	Brown powder Typical

WORKING WINDOW

Effective temperature range	30–60°C Typical
Optimal temperature range	**50–55°C** Typical
Effective pH range	5.0–11.0 Typical
Optimal pH range	**6.5–7.5** Typical

RECOMMENDED PROCESS

Recommended temperature	50–60°C Typical
Recommended pH	6.5–7.5 Typical
Hydrolysis time	14–20 hours 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 away from light; avoid high temperatures, strong acids and strong alkalis; minimise prolonged air contact.

PACK SIZE
1 kg/bag

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

APPLICATIONS

Food flavor bases and savory/umami enhancement systems
Hydrolyse yeast protein to enhance savory taste and flavour.

Yeast-derived nutritional ingredient development
Release soluble peptides and amino acids from yeast protein.

Small-peptide and amino acid production
Convert yeast protein into soluble peptides and free amino acids.

Fermentation process optimization
Support yeast cell wall lysis and protein utilisation in fermentation.

DOSAGE

0.3%–0.5%

application rate as stated; per-material basis not specified

Temperature	**50–60°C**
pH	**6.5–7.5**
Hydrolysis time	**14–20 hours**
Addition point	**After heat treatment and cooling to room temperature**

Parameters can be adjusted based on actual production requirements.
For yeast products containing active enzymes, allow 1.5–2 hours for self-inactivation adjustment.

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

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Online: enzymes.bio/product/yeast-protein-hydrolyzing-enzyme

Sensitive individuals may experience allergic reactions; use gloves, a mask and eye protection during handling. 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