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TECHNICAL DATA SHEET

TDS-ENZ357-EN · REV. 02 · 2026-11-03

Meat Protein Hydrolysis Enzyme

Enzyme preparation for the enzymatic breakdown of animal-derived meat proteins into peptides and amino acids.

SKU **ENZ357** CATEGORY **MEAT PROCESSING ENZYMES** FORM **BROWN SOLID POWDER** GRADE **FOOD GRADE**

Not restricted for transport

OPTIMUM TEMPERATURE	OPTIMUM PH	APPLICATION RATE	FORM
45–55 °C	**6.5–8.0**	**0.1%–0.5%**	**Brown solid powder**
working range 30–55 °C	working range pH 5.0–11.0	adjustable based on raw materials and production requirements	as stated on the product page

SPECIFICATION

IDENTITY	
Product form	Brown solid powder Typical

WORKING WINDOW	
Effective temperature range	30–55 °C Typical
Optimal temperature range	**45–55 °C** Typical
Effective pH range	5.0–11.0 Typical
Optimal pH range	**6.5–8.0** Typical

RECOMMENDED USAGE	
pH	6.0–8.0 Typical
Temperature	40–55 °C Typical
Application rate	**0.1%–0.5%** Typical
Reaction time	2–4 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
Keep below 10 °C; store dry, away from light, tightly sealed; avoid moisture and prolonged air contact

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

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

APPLICATIONS

Hydrolyse animal muscle and connective tissue proteins
Converts macromolecular proteins into small peptides, oligopeptides and amino acids

Produce meat extracts, meat pastes, savory seasonings and broths
Improves umami intensity and increases amino nitrogen content in seasonings

Process poultry, pork, beef and other livestock proteins
Gives a clear hydrolysate that separates easily and filters conveniently

Hydrolyse meat proteins without acid hydrolysis
Avoids undesirable by-products associated with acid hydrolysis methods

DOSAGE

0.1%–0.5%
application rate, adjustable based on raw materials and production requirements

pH	**6.0–8.0**
Temperature	**40–55 °C**
Reaction time	**2–4 hours**

Inactivate the enzyme at 85–90 °C for 10–15 minutes after the reaction.
Enzymatic process example: material-to-liquid ratio 1:1, react at 55 °C with stirring.

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

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Online: enzymes.bio/product/meat-protein-hydrolysis-enzyme

Enzyme preparations are protein substances; sensitive individuals may have allergic reactions, so wear masks and eye protection. 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