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TECHNICAL DATA SHEET

TDS-ENZ358-EN · REV. 02 · 2026-11-03

Soy Protein Modification Enzyme

Enzyme that modifies soy protein isolate to improve solubility, emulsification and dispersion.

SKU **ENZ358** CATEGORY **SOYBEAN ENZYMES** APPEARANCE **LIGHT BROWN POWDER**

Not restricted for transport

OPTIMUM TEMPERATURE	OPTIMUM PH	APPLICATION RATE	FORM
45–55 °C	**6.5–8.0**	**0.1%–0.5%**	**Light brown powder**
working range 30–60 °C	working range pH 5.0–11.0	recommended enzyme application rate	supplied in 1 kg/bag

SPECIFICATION

IDENTITY

Appearance	Light brown powder Typical
Substrate	Soy protein isolate Typical

WORKING WINDOW

Effective temperature range	30–60°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

STABILITY

Storage temperature	Below 10°C Typical
Inactivation risk	High temperature, strong acids, strong alkalis 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 below 10°C in a dry, sealed, light-protected environment; avoid rain 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

Improve solubility of soy protein isolate
Enhances protein usability and improves water solubility.

Improve foaming and emulsification in food and beverages
Improves foaming capacity and emulsification with good stability.

Optimise dispersion and viscosity of soy protein systems
Improves dispersion stability and viscosity performance.

Reduce beany off-flavour and bitterness
Helps deliver a cleaner taste by reducing beany off-flavors and bitterness.

DOSAGE

0.1%–0.5%

recommended enzyme application rate; reference basis not stated

Substrate	**Soy protein isolate**
Temperature	**45–55°C**
pH	**6.8–8.0**
Time	**20 minutes to 1 hour**
Addition point	**Enzymatic hydrolysis step, after cooling and pH adjustment**

Parameters may be adjusted according to specific production requirements.

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

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Online: enzymes.bio/product/soy-protein-modification-enzyme

Enzyme proteins are biologically active; sensitive individuals may react allergically. Avoid prolonged skin, eye or mucous contact; wear protective mask 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