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TECHNICAL DATA SHEET

TDS-ENZ359-EN · REV. 02 · 2026-11-03

Soy Peptide Production Enzyme

Enzyme preparation for controlled enzymatic hydrolysis of soy protein into soy peptides.

SKU **ENZ359** CATEGORY **SOYBEAN ENZYMES** CATEGORY **SOYBEAN ENZYMES**

GRADE **FOOD GRADE OR INDUSTRIAL GRADE**

Food grade · Industrial grade · Not restricted for transport

OPTIMUM TEMPERATURE	OPTIMUM PH	ENZYME APPLICATION RATE	FORM
50–55°C	**8.0–9.0**	**0.3%–0.5%**	**Brown powder**
working range 30–60°C	effective range pH 5.0–11.0	recommended conditions	1 kg/bag, sealed

SPECIFICATION

IDENTITY

Appearance	Brown powder Typical
Product type	Protein-based enzyme preparation 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	**8.0–9.0** Typical

PHYSICAL

Supplied in	1 kg/bag 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 during transport and storage; avoid light; store sealed in a dry place; avoid high temperature, strong acids and strong alkalis

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

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

APPLICATIONS

Hydrolyze soy protein into soy peptides by controlled enzymatic processing
Produces peptides with multiple biological functions and improved digestibility

Increase free amino acid content of soy protein hydrolysates
Improves nutritional value of the soy protein

Produce soy peptides that dissolve fully after hydrolysis
Minimal risk of impurities or precipitation

Reduce sensitization risk of soy protein products
Small molecular peptides significantly reduce sensitization risk

DOSAGE

0.3%–0.5%

enzyme application rate (basis not stated on the product page)

Temperature	**50–60°C**
pH	**8.0–9.0**
Hydrolysis time	**1.5–3 hours**
Addition point	**after cooling to room temperature and pH adjustment, with continuous stirring**

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-peptide-production-enzyme

Individuals sensitive to enzymes may experience allergic reactions; prolonged exposure may irritate skin, eyes and mucous membranes; wear masks and goggles. 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