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TECHNICAL DATA SHEET

TDS-ENZ360-EN · REV. 02 · 2026-11-03

Food Grade Protease for Enzymatic Dehairing

Solid protease preparation with edible salt, for enzymatic dehairing in food processing.

SKU **ENZ360** CATEGORY **PROTEASE** GRADE **FOOD GRADE**

APPEARANCE **MILKY WHITE TO LIGHT YELLOW SOLID POWDER** COMPOSITION **PROTEASE, EDIBLE SALT**

Food grade · Not restricted for transport

OPTIMUM TEMPERATURE	OPTIMUM PH	SHELF LIFE	APPLICATION RATE
30°C–40°C	**6.0–8.0**	**12 months**	**0.5%**
working range 20°C–60°C	working range pH 6.0–12.0	sealed, see storage below	based on raw material weight

SPECIFICATION

IDENTITY

Composition	Protease, edible salt Typical
Appearance	Milky white to light yellow solid powder Typical

WORKING WINDOW

Effective temperature range	20°C – 60°C Typical
Optimal temperature range	**30°C – 40°C** Typical
Effective pH range	6.0 – 12.0 Typical
Optimal pH range	**6.0 – 8.0** Typical

PHYSICAL

Fineness (40-mesh sieve passing rate)	≥ 80% Typical
Moisture	≤ 8.0% Typical

PURITY AND HYGIENE

Lead (Pb)	≤ 5.0 mg/kg Typical
Total arsenic (as As)	≤ 3.0 mg/kg Typical
Total plate count	≤ 50,000 CFU/g Typical
Coliforms	≤ 30 CFU/g 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 under recommended storage conditions; details not stated

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

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

APPLICATIONS

Dehair raw materials in food processing
Removes hair through controlled enzymatic treatment under mild conditions

Replace sulfide-based dehairing
Lowers wastewater pollution and preserves substrate integrity

Raise application rate or processing time
Enhances dehairing performance; excess rate or heat may damage the surface

DOSAGE

0.5%

enzyme preparation, based on raw material weight

Raw material	**Soaked until fully rehydrated and washed**
Water ratio	**raw material to water 1:1 in rotating drum**
Addition	**Added and mixed evenly**
pH	**Adjusted to approximately 7.0**
Temperature	**Maintained around 35°C**
Time	**Approximately 4 hours, until hair removal is complete**

Excessive application rate or elevated temperature may cause surface damage.
Run small-scale trials before large-scale production.

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

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Online: enzymes.bio/product/food-grade-protease-for-enzymatic-dehairing

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