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TECHNICAL DATA SHEET

TDS-ENZ365-EN · REV. 02 · 2026-11-03

Nut Processing Enzyme

Compound enzyme preparation for improving crispness and texture of roasted and dried nuts and seeds.

SKU **ENZ365** CATEGORY **FOOD GRADE ENZYMES** GRADE **FOOD GRADE**

ENZYME TYPE **COMPOUND ENZYME PREPARATION**

Food grade · Not restricted for transport

FORM	DOSAGE	PACK SIZE	MESH SIZE
Powder	**0.5‰–3‰**	**1 kg**	**40 / 60 / 80 mesh**
off-white, water soluble	added to the soaking solution	sealed food-grade aluminum foil bag	customizable

SPECIFICATION

IDENTITY		
Appearance	**Off-white powder**	Typical
Enzyme type	Compound enzyme activity	Typical
Odor	Mild fermentation aroma	Typical
PHYSICAL		
Solubility	Water soluble	Typical
Mesh size	40 / 60 / 80 mesh (customizable)	Typical
PURITY AND HYGIENE		
Grade	Food grade	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
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

Pre-treat in-shell nuts such as walnuts and almonds in soaking solution.
Improves crispness and enhances texture.

Treat shelled nut kernels before roasting or further processing.
Enhances looseness and overall palatability.

Apply in roasted, seasoned and flavored nut and seed snack production.
Supports uniformity and batch-to-batch consistency.

DOSAGE

0.5‰–3‰

Addition rate to the soaking solution

Addition point	**Soaking solution**
Preparation	**Dissolve fully in water first, then immerse nuts/seeds as needed**

Adjust application rate based on your process conditions and desired crispness.

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

enzymes.bio · Level 1, 6 Johnsonville Road, Wellington 6037, New Zealand · **Tel (USA) +1 (507) 428-6057** · wholesale@enzymes.bio

Online: enzymes.bio/product/nut-processing-enzyme

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