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TECHNICAL DATA SHEET

TDS-ENZ372-EN · REV. 02 · 2026-11-03

Squid Skin Peeling Enzyme

Enzyme preparation that weakens connective proteins binding squid skin to muscle to ease peeling.

SKU **ENZ372** CATEGORY **FOOD GRADE ENZYMES** FORM **LIGHT BROWN POWDER** GRADE **FOOD GRADE**

PRODUCTION **MICROBIAL FERMENTATION**

Food grade · Produced by submerged fermentation · Not restricted for transport

OPTIMUM TEMPERATURE	WORKING PH	APPLICATION RATE	FORM
50–55°C	**6.5 to 7.5**	**0.3% to 0.5%**	**Powder**
optimal range stated as about; no pH optimum stated	approximately; no optimum stated	usual rate; depends on processing method and squid size	light brown; dissolves easily in water

SPECIFICATION

IDENTITY		
Appearance	Light brown powder	Typical
Odour	Characteristic fermentation aroma	Typical
Solubility	Dissolves easily in water	Typical

WORKING WINDOW		
Optimum temperature	**about 50–55°C**	Typical
Working pH	**approximately 6.5 to 7.5**	Typical

PHYSICAL		
Particle size	40 mesh, 60 mesh, 80 mesh	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

Soak squid in treatment solution before peeling
Weakens skin-to-muscle bonds for easier skin removal

Apply with mechanical squid peeling machines
Loosens skin so machines remove it more easily

Support manual peeling operations
Makes skin easier to detach by hand

Break down collagen and elastin in the skin layer
Loosens the dermal layer from squid muscle fibres

DOSAGE

0.3% to 0.5%

usual application rate, depending on processing methods, squid size and raw material characteristics

Temperature	**about 50–55°C**
pH	**approximately 6.5 to 7.5**
Addition point	**soaking or treatment step prior to peeling**

Processors may adjust the rate to production requirements and equipment configuration.

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

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Online: enzymes.bio/product/squid-skin-peeling-enzyme-for-efficient-squid-processing

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