ENZYME BIOSCIENCE

TECHNICAL DATA SHEET
TDS-FOO-009 · Issued October 2026

Neutral Cellulase

Food Enzymes · 5,000-50,000 U/g

PRODUCT DESCRIPTION

Neutral Cellulase is one of the most significant enzymes, enhancing the quality and digestibility of plant-based food products.

By degrading cellulose, it improves texture which softens foods and becomes easier to chew. It enhances the bioavailability of nutrients, thereby ensuring that the consumers obtain all the benefits from their meals.

This Cellulase is very valuable in vegetarian and vegan food production because plant-based ingredients play a central role in the final product.

KEY FUNCTIONS

- Improves texture and digestibility in food products.

TYPICAL APPLICATIONS

Dairy & lactose-free products · Cheese making · Juice clarification · Starch & syrup processing · Protein hydrolysis · Meat & fish texture

HANDLING & DOSAGE

Optimum dosage depends on substrate, process conditions (pH, temperature, time) and the desired result. We recommend lab or pilot trials; our application team can suggest a starting dose. Handle as an enzyme/biological preparation: avoid dust formation and inhalation, and wear gloves and eye protection.

SPECIFICATION

Product	**Neutral Cellulase**
Product range	**Food Enzymes**
Enzyme activity	**5,000-50,000 U/g**
Physical form	**Powder; other formats on request**
Packaging	**25 / 50 kg HDPE drums or retail pouches**
Storage	**Cool, dry place in tightly closed original containers, away from direct sunlight**
Documents	**Certificate of Analysis (CoA) on request**

MANUFACTURING & QUALITY

Manufactured by Enzyme Bioscience in an FDA-registered, GMP and ISO 9001:2015 certified facility in Surat, India, with in-house R&D and QC laboratories.

GMP · ISO 9001:2015 · FDA registered

The information in this data sheet describes typical properties and is given in good faith; it does not constitute a specification or warranty for a particular use. Users should confirm suitability for their own process and comply with applicable regulations. Batch-specific values are stated on the Certificate of Analysis.

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