

Xylanase

📍 Food Enzymes · 5,000-200,000 XU/g

PRODUCT DESCRIPTION

Xylanase is used widely in baking and brewing industries for improving the quality of the product and efficiency in processing.

In baking, it increases dough elasticity and volume, thus making bread lighter and more uniform. In brewing, it reduces viscosity, thus improving filtration and clarity.

Such optimizing processes, this enzyme will play an important role in producing high-quality final products, making it a must-have necessity for bakers and brewers who desire to consistently produce excellence.

KEY FUNCTIONS

- Improves dough quality and reduces viscosity in baking and brewing.

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	Xylanase
Product range	Food Enzymes
Enzyme activity	5,000-200,000 XU/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.