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TECHNICAL DATA SHEET

TDS-ENZ003-EN · REV. 02 · 2026-11-03

Beta Amylase Enzyme Powder 700,000u/g

Thermostable beta-amylase preparation for beer and vinegar brewing and high maltose syrup production.

SKU **ENZ003** CATEGORY **BETA AMYLASE** CAS **9000-91-3** OTHER NAMES **DIASTASE** GRADE **FOOD GRADE**

Food grade · Not restricted for transport

DECLARED ACTIVITY	OPTIMUM TEMPERATURE	OPTIMUM PH	SHELF LIFE
700000 u/g	**50°C-62°C**	**4.5-6.5**	**12 months**
as stated on the product page	activity range 40°C-65°C	activity range pH 3.0-7.5	sealed, see storage below

SPECIFICATION

IDENTITY

Production organism	Bacillus subtilis Typical
Other names	diastase Typical

ACTIVITY

Enzyme activity	**≥ 700,000 U/g** Spec
Antimicrobial activity	**Not detected** Spec
Activity temperature	40°C-65°C Typical
Activity pH	3.0-7.5 Typical

WORKING WINDOW

Optimum temperature	50°C-62°C Typical
Optimum pH	4.5-6.5 Typical

PHYSICAL

Physical form	Powder Typical
Colour	Yellowish Typical
Bulk density (g/ml)	1.05-1.25 Typical

PURITY AND HYGIENE

Lead (Pb)	≤ 5.0 mg/kg Spec
Total arsenic (As)	≤ 3.0 mg/kg Spec
Total plate count	≤ 50,000 CFU/mL Spec
Coliforms	≤ 30 CFU/mL Spec

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
Keep sealed in a dry and cool place and avoid direct sunlight; slight sedimentation is acceptable

PACK SIZE
1 kg / bag, 25 kg bags

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

APPLICATIONS

Apply in beer brewing
Listed as a widely used application

Apply in vinegar brewing
Listed as a widely used application

Apply in high maltose syrup production
Listed as a widely used application

Use in food-grade applications
Stated as ideal for food-grade applications

DOSAGE

0.1-1.5 kg/t DS

kg per tonne DS, as the recommended application rate

Optimise the rate for each application, raw material specification and processing parameters.
Begin testing with a convenient volume.

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/beta-amylase-enzyme-powder-700000u-g-cas-9000-91-3

Enzyme preparations are proteins, which may induce sensitisation and cause allergic type reactions in sensitized individuals. 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