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TECHNICAL DATA SHEET

TDS-ENZ018-EN · REV. 02 · 2026-11-03

Glucoamylase Enzyme Powder

Glucoamylase powder for starch saccharification, made from Aspergillus niger by submerged fermentation.

SKU **ENZ018** CATEGORY **GLUCOAMYLASE** CAS **9032-08-0** EINECS **232-877-2**

TYPE **ENZYME PREPARATIONS, FLAVORING AGENTS**

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

DECLARED ACTIVITY	OPTIMUM TEMPERATURE	OPTIMUM PH	SHELF LIFE
150,000 u/g	**58°C-64°C**	**4.0-4.8**	**12 months**
as stated on the product page	working range 30°C-65°C	working range pH 3.5~6.0	sealed, see storage below

SPECIFICATION

IDENTITY	
Enzyme	Glucoamylase (Glucan 1,4-α-glucosidase) Typical
Source organism	Aspergillus niger Typical
ACTIVITY	
Declared activity	**150,000 u/g** Typical
PHYSICAL	
Physical form	Powder Typical
Colour	Light yellow Typical
Odour	Normal microbial fermentation odour Typical
WORKING WINDOW	
Temperature	30°C-65°C, optimum 58°C-64°C Typical
pH	3.5~6.0, optimum 4.0-4.8 Typical
PURITY AND HYGIENE	
Lead	5 mg/kg Typical
Arsenic	3 mg/kg Typical
Total viable count	50,000 CFU/g Typical
Salmonella	Not Detected/25g 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
Keep sealed in a dry and cool place, away from direct sunlight; slight sedimentation does not affect performance

PACK SIZE
1 kg per bag

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

APPLICATIONS

Glucose syrup production
Saccharifies starch into glucose.

Brewing
Supports starch saccharification in brewing.

Ethanol production
Supports starch saccharification for ethanol.

DOSAGE

0.45 kg per ton of dry starch

starting dose per ton of dry starch

Substrate	**Dry starch**
Temperature	**60-63°C**
pH	**4.3-4.5**
Recommended range	**0.35-0.6 kg of enzyme preparation per ton of dry starch**

Optimal rate depends on process parameters; determine by testing different application rates.

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

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Online: enzymes.bio/product/glucoamylase-enzyme-powder-cas-9032-08-0

Enzyme preparations are proteins that may cause sensitization and allergic-type reactions; avoid direct skin 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