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TECHNICAL DATA SHEET

TDS-ENZ033-EN · REV. 02 · 2026-11-03

Maltogenic Amylase For Baking

Maltogenic amylase enzyme for baking that modifies starch to slow retrogradation and keep bread soft.

SKU **ENZ033** CATEGORY **ENZYMES FOR BREAD BAKING** ENZYME CLASS **NOT STATED** CAS **9000-92-4**

OTHER NAMES **MALTOGENIC AMYLASE ENZYME**

Produced by submerged fermentation

Not restricted for transport

OPTIMUM TEMPERATURE	OPTIMUM PH	SHELF LIFE	DOSAGE
65°C-75°C	**4.0-6.0**	**12 months**	**10–100 ppm**
activity range 20°C-80°C	activity range pH 3.5-6.5	sealed, see storage below	based on flour weight

SPECIFICATION

IDENTITY

Appearance	Powder Typical
Colour	Light Yellow Typical
Odor	Slight Fermented Flavor Typical

WORKING WINDOW

Activity temperature	20°C-80°C Typical
Optimum temperature	**65°C-75°C** Typical
Activity pH	3.5-6.5 Typical
Optimum pH	**4.0-6.0** Typical

PURITY AND HYGIENE

Particle size (%<40 mesh)	≥80 Typical
Loss on drying	≤8.0 % Typical
Lead	≤5.0 mg/kg Typical
Arsenic	≤3.0 mg/kg 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 and avoid direct sunlight.

PACK SIZE
25kg/drum or bag

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

APPLICATIONS

Bread and steamed bread making
Improves crumb structure, softness and moisture keeping; slows aging.

Flour correction for specialty flour
Provides flour with improved specifications.

Maltose or malt syrup production
Hydrolyzes starch into maltose and oligosaccharides during saccharification.

Glutinous rice products
Extends shelf life and retains softness in tangyuan and similar products.

DOSAGE

10–100 ppm

based on flour weight

Substrate	**flour**
Concentration	**10–100 ppm**
Equivalent	**1.0–10.0 g per 100 kg of flour**
Anti-staling bread	**25–100 ppm on flour weight, added with dry ingredients**
Glutinous rice	**10–50 ppm on glutinous rice flour weight, added at about 60°C**

The recommended application rate is 0.1-1 kg/t DS; optimize by trial.

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

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Online: enzymes.bio/product/maltogenic-amylase-for-baking

Enzyme preparations are proteins that may induce sensitization; avoid direct skin contact and consult a doctor if irritation develops. 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