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TECHNICAL DATA SHEET

TDS-ENZ050-EN · REV. 02 · 2026-11-03

Fungal Alpha Amylase For Bread Making - Powder 100,000 u/g

Fungal alpha amylase powder for bread making; breaks starch into maltose and dextrins.

SKU **ENZ050** CATEGORY **ENZYMES FOR BREAD BAKING** CAS **9013-01-8** GRADE **FOOD GRADE**

PRODUCTION ORGANISM **ASPERGILLUS ORYZAE**

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

DECLARED ACTIVITY	OPTIMUM TEMPERATURE	OPTIMUM PH	SHELF LIFE
100,000 u/g	**50–60 °C**	**4.8–5.5**	**12 months**
as stated on the product page	working range 45–65 °C	working range pH 4.5–6.0	sealed, see storage below

SPECIFICATION

IDENTITY

Production organism	Aspergillus oryzae Typical
Physical form	Powder Typical
Colour	Yellowish Typical
Odour	Normal microbial fermentation odour Typical

ACTIVITY

Enzyme activity	**≥ 100,000 U/g** Spec
Antibacterial activity	**Not detected** Spec

PHYSICAL

Particle size (%<40 mesh)	≥80 Typical
Loss on drying	≤8.0 % Typical

PURITY AND HYGIENE

Lead (Pb)	≤ 5.0 mg/kg Spec
Total arsenic (as As)	≤ 3.0 mg/kg Spec
Total plate count	≤ 50,000 CFU/g Spec
Coliforms	≤ 30 CFU/g 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; avoid direct sunlight

PACK SIZE
1 kg / bag

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

APPLICATIONS

Correct flour for bread baking
Depolymerizes starch to oligosaccharides and a small amount of dextrin

Add to bread dough
Improves fermentation, oven spring and crust colour

Use in the baking industry
Performs well in flour correction

DOSAGE

2–4 g per ton of flour

per ton of flour

Substrate	**Flour**
Use	**Baking industry**

Optimize the rate for each application, raw material and process.
Begin trials with a convenient volume.

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

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Online: enzymes.bio/product/fungal-alpha-amylase-for-bread-making

Enzyme preparations are proteins that may induce sensitization; avoid direct skin contact, and consult a doctor if irritation or allergy 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