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TECHNICAL DATA SHEET

TDS-ENZ054-EN · REV. 02 · 2026-11-03

Medium Temperature α-Amylase 10,000 U/g

Endo-starch hydrolase powder that cuts α-1,4 glucosidic bonds in starch and glycogen at 60-85°C.

SKU **ENZ054** CATEGORY **ALPHA-AMYLASE** CAS **9000-90-2** GRADE **FOOD GRADE** FORM **LIGHT BROWN POWDER**

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

DECLARED ACTIVITY	WORKING TEMPERATURE	FORM	SHELF LIFE
10,000-20,000 U/g	**60-85°C**	**Light brown powder**	**12 months**
product specification, can be customized	medium temperature range, no optimum stated	easily soluble in water	sealed, see storage below

SPECIFICATION

IDENTITY	
Product	Medium temperature α-amylase, endo-starch hydrolase Typical
Main components	Medium temperature α-amylase, glucose Typical
CAS	9000-90-2 Typical
ACTIVITY	
Product specification	**10,000-20,000 U/g (can be customized)** Typical
PHYSICAL	
Appearance	Light brown powder Typical
Solubility	Easily soluble in water; insoluble in ethanol or ether Typical
Aqueous solution	Clarified light yellow liquid Typical
WORKING WINDOW	
Working temperature	**60-85°C** Typical
Substrates	Soluble starch, straight chain starch, glycogen Typical
Bond cleaved	α-1,4 glucosidic bond, randomly cut 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
Room temperature, dry and protected from light

PACK SIZE
Not stated

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

APPLICATIONS

Produce starch-based sugars such as caramel, maltodextrin and maltose.
Hydrolyses starch raw material into dextrin and oligosaccharides.

Break down starch in wine, soy sauce and vinegar brewing.
Shortens the brewing cycle and improves filtration speed.

Improve flour in bread, cake and cookie processing.
Promotes yeast reproduction and increases fermentation speed.

Pretreat cereal raw materials in grain processing.
Improves solubility and increases nutritional value.

Process functional foods and food ingredients.
Supports digestion-promoting foods and nutritional fortification of plant ingredients.

DOSAGE

Determine by trial
no application rate stated on the product page

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

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Online: enzymes.bio/product/medium-temperature-%ce%b1-amylase-10000-u-g-starch-hydrolysis-food-grade

Enzyme preparations are proteins and may sensitise; avoid skin, eye and inhalation 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