Liquid Glucoamylase 150000 u/g

Liquid glucoamylase, 150,000 u/g, made by submerged fermentation of Aspergillus niger.

SKU **ENZ060** CATEGORY **BEER BREWING ENZYMES** CAS **9032-08-0** EINECS **232-877-2** FEMA **3385**

Produced by submerged fermentation · Not restricted for transport

DECLARED ACTIVITY	OPTIMUM TEMPERATURE	OPTIMUM PH	SHELF LIFE
150,000 u/g	**55–60 °C**	**4.0–5.0**	**12 months**
as stated on the product page	working range 30–55 °C	working range pH 3.5–6.0	sealed, see storage below

SPECIFICATION

IDENTITY	
Physical form	Liquid Typical
Colour	Brown; can vary from batch to batch Typical
Odour	Normal microbial fermentation odour Typical
ACTIVITY	
Declared activity	**150,000 u/g** Typical
PHYSICAL	
Bulk density	1.05-1.20 g/ml Typical
pH (25°C)	3.5–5.5 Typical
PURITY AND HYGIENE	
Lead	≤5.0 mg/kg Typical
Arsenic	≤3.0 mg/kg Typical
MICROBIOLOGY	
Total viable count	≤50,000 CFU/mL Typical
Coliform bacteria	≤30 CFU/mL Typical
Escherichia coli	≤10 (MPN/mL) ≤3.0 Typical
Salmonella (25 mL)	Not Detected 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; avoid direct sunlight

PACK SIZE
1 kg per bag

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

APPLICATIONS

Saccharify starch in alcohol and ethanol production
Hydrolyses soluble starch to glucose; complete starch conversion stated

Add at mashing-in in beer brewing
Hydrolyses starch to glucose during mashing

Saccharify starch in starch sugar processing
Hydrolyses starch to glucose at pH 4.3-4.5

Process rice wine, edible vinegar, antibiotics and citric acid
Used as a processing enzyme in these industries

DOSAGE

0.6-1.0L per ton

per ton of total raw materials (alcohol and ethanol industry)

Temperature	**60°C**
pH	**4.0-4.5**
Time	**30-60 minutes**
Addition point	**Beginning of saccharification, after pH adjustment**

Beer: 0.4-0.8L per ton of total raw materials, added at mashing-in.
Optimise the rate for each raw material and process; test with a convenient volume first.

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

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Online: enzymes.bio/product/liquid-glucoamylase-enzyme-for-beer-brewing-and-alcohol-distillation

Enzyme preparations are proteins that may induce sensitization and allergic reactions in sensitized individuals; 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