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TECHNICAL DATA SHEET

TDS-ENZ067-EN · REV. 02 · 2026-11-03

Fungal Alpha Amylase Enzyme For Bakers

Fungal alpha amylase from Aspergillus oryzae that breaks starch into sugars in flour and baking.

SKU **ENZ067** CATEGORY **ENZYMES FOR BREAD BAKING** CAS **9013-01-8** EINECS **232-742-8** GRADE **FOOD GRADE**

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

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

SPECIFICATION

IDENTITY	
Production organism	Aspergillus oryzae Typical

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

PHYSICAL	
Physical form	Powder Typical
Odour	Normal microbial fermentation odour Typical

WORKING WINDOW	
Optimum temperature	50°C-60°C Typical
Working temperature	45°C-65°C Typical
Optimum pH	4.8-5.5 Typical
Working pH	4.5~6.0 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
Cool, dry place in a sealed container; avoid sunlight, high temperatures and moisture

PACK SIZE
1 kg / bag

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

APPLICATIONS

Improve flour quality and create tailored flour
Starch dextrinization and saccharification of flour starch

Speed up dough fermentation
Shortens fermentation time

Improve crumb structure of bread and steamed buns
Increases internal softness and volume

Enhance crust colour of bread
Improves overall bread quality

Add powder directly to steamed bun and bread processing
Enhances processing quality of steamed buns and bread

DOSAGE

2-4g per ton of flour

per ton of flour

Industry	**Baking industry**
Test	**Determine by baking or steaming tests**

Optimal rate depends on flour quality and processing parameters.
Start the test with the smallest quantity.

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-enzyme-for-bakers

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