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TECHNICAL DATA SHEET

TDS-ENZ070-EN · REV. 02 · 2026-11-03

Glucoamylase 200,000 U/g

Glucoamylase powder for hydrolysing starch and dextrin to glucose.

SKU **ENZ070** CATEGORY **GLUCOAMYLASE** SOURCE ORGANISM **ASPERGILLUS NIGER** FORM **LIGHT BROWN POWDER**

Produced by submerged fermentation

Not restricted for transport

DECLARED ACTIVITY
200,000 U/g
as stated in the product title

FORM
Light brown powder
easily soluble in water, clear solution

STORAGE
Room temperature
dry and protected from light

SHELF LIFE
12 months
sealed, see storage below

SPECIFICATION

IDENTITY		
Product name	Glycosylase (glucoamylase)	Typical
Main components	Glycosylase, glucose	Typical
Source organism	Aspergillus niger	Typical
ACTIVITY		
Declared activity	**200,000 U/g**	Typical
Bonds hydrolysed	a-1,4 glycosidic bond from the non-reducing end; a-1,6 glycosidic bond at branching points	Typical
PHYSICAL		
Appearance	**Light brown powder**	Typical
Solubility in water	Easily soluble; clear aqueous solution	Typical
Solubility in solvents	Almost insoluble in ethanol, chloroform and ether	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

Saccharify starch in starch sugar processing
Produces glucose, caramel, fructose and other sugars

Saccharify starch raw material in wine brewing
Acts as saccharifying agent in brewing

Hydrolyze starch and dextrin for fermentation media
Supplies glucose for fermentation of antibiotics, organic acids, amino acids and vitamins

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/glucoamylase-200000-u-g-starch-saccharification-fermentation-saccharification-enzyme

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