Fungal α-Amylase for Baking

Food grade fungal α-amylase for baking, supplied as a milk white powder.

SKU **ENZ092** CATEGORY **ENZYMES FOR BREAD BAKING** GRADE **FOOD GRADE**

SOURCE ORGANISM **ASPERGILLUS ORYZAE**

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

FORM	SHELF LIFE	WORKING PH	SOURCE ORGANISM
Milk white powder	**12 months**	**Neutral**	**Aspergillus oryzae**
soluble in water	sealed, see storage below	no optimum stated	deep fermentation culture

SPECIFICATION

IDENTITY	
Product name	**Fungal α-Amylase** Typical
Main components	Fungal α-Amylase, Glucose Typical
Enzyme type	Endo-starch hydrolase Typical
PHYSICAL	
Appearance	**Milk white powder** Typical
Solubility	Soluble in water Typical
Aqueous solution	Rice soup colored liquid Typical
WORKING WINDOW	
Reaction temperature	Mild (no value stated) Typical
Reaction pH	Neutral Typical
Bond hydrolysed	α-1,4 glucosidic bond Typical
Heat behaviour in dough	Inactivated by heating during dough fermentation 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

Control dough fermentation speed and degree in baking
Heat inactivation limits dextrin build-up and avoids a sticky bread core.

Hydrolyse starch into sugar usable by yeast in dough
Accelerates fermentation and improves bread structure, volume, taste and color.

Saccharify starch in sugar production
Produces caramel, maltose and high maltose at mild temperature and neutral pH.

Improve wort fermentability in beer brewing
Supports wine quality, yellow wine yield and low-temperature liquefaction of starch in mash.

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/fungal-amylase-food-grade-100000-u-g-baking-flour-food-additive-low-temperature-alpha-amylase

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