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TECHNICAL DATA SHEET

TDS-ENZ113-EN · REV. 02 · 2026-11-03

100000u/g Digestive Glucoamylase Enzyme

Glucoamylase enzyme powder that hydrolyzes starch and dextrin in brewing and alcohol production.

SKU **ENZ113** CATEGORY **GLUCOAMYLASE** CAS **9032-08-0** APPLICATION FIELD **FOOD ADDITIVE**

COLOR **LIGHT BROWN**

Food grade · Not restricted for transport · GMO-free · Produced by submerged fermentation

DECLARED ACTIVITY	WORKING TEMPERATURE	WORKING PH	FORM
100,000 U/g	**58–60 °C**	**4.2–4.5**	**Powder**
as stated on the product page	no optimum stated; starch and alcohol process step	no optimum stated; starch and MSG process step	glucoamylase enzyme powder

SPECIFICATION

IDENTITY		
Main ingredient	Glucoamylase Enzyme	Typical
CAS number	9032-08-0	Typical
ACTIVITY		
Enzyme activity	**≥ 100,000 U/g**	Spec
PHYSICAL		
Appearance	**Off-white powder**	Spec
Loss on drying	≤ 8.0 %	Spec
Color	Light Brown	Typical
Density	1.3±0.1 g/cm³	Typical
WORKING WINDOW		
Process temperature	58–60 °C	Typical
Process pH	4.2–4.5	Typical
PURITY AND HYGIENE		
Heavy metals	< 30 mg/kg	Spec
Arsenic (As)	< 2.0 mg/kg	Spec
Lead (Pb)	< 2.0 mg/kg	Spec
Total plate count	≤ 10,000 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
Store humidity-protected (RH < 60%) at temperature below 25°C

PACK SIZE
Not stated

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

APPLICATIONS

Hydrolyze starch in alcohol production
Releases glucose from the non-reducing end of starch

Hydrolyze starch and dextrin in starch processing
Produces glucose from starch and dextrin

Strengthen fermentation in dry beer production
Strengthens fermentation ability when added before fermenting

Replace wine yeast in wine or yellow wine production
Stated to increase the final product

DOSAGE

80–200 µ/g

raw material, alcohol industry application rate

Substrate	**Starch raw material**
Temperature	**58–60 °C**
Time	**30–60 mins**
Addition point	**After cooling to 58–60 °C**

Starch industry rate is 100–300 µ/g raw material. MSG and antibiotics industry rate is 100–300 µ/g raw material.

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

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Online: enzymes.bio/product/100000u-g-digestive-glucoamylase-enzyme-price

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