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TECHNICAL DATA SHEET

TDS-ENZ118-EN · REV. 02 · 2026-11-03

Maltogenic Amylase Enzyme For Baking

Maltogenic amylase for baking and anti-staling; prevents starch retrogradation to keep bread crumb soft.

SKU **ENZ118** CATEGORY **ENZYMES FOR BREAD BAKING** CAS **9000-92-4** APPEARANCE **POWDER**

COLOUR **LIGHT YELLOW**

Produced by submerged fermentation

Not restricted for transport

SHELF LIFE	FORM	PACK SIZE
12 months	**Powder**	**25kg/drum or bag**
sealed, see storage below	as stated on the product page	as stated on the product page

SPECIFICATION

IDENTITY

Enzyme type	Enzyme Preparations Typical
CAS	9000-92-4 Typical

PHYSICAL

Appearance	Powder Typical
Colour	Light Yellow Typical
Odor	Slight Fermented Flavor 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
Not stated

PACK SIZE
25kg/drum or bag

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

APPLICATIONS

Prevent bread staling in baking
Prevents starch retrogradation to maintain soft crumb texture for days.

Use in flour mill operations
Widely used in the flour mill industry.

Use in maltose syrup production
Widely used in maltose syrup production.

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/maltogenic-amylase-enzyme-for-baking

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