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TECHNICAL DATA SHEET

TDS-ENZ138-EN · REV. 02 · 2026-11-03

Liquid Fungal Alpha-amylase Enzyme 20,000 u/ml

Liquid fungal alpha-amylase for low-temperature starch hydrolysis in baking and food applications.

SKU **ENZ138** CATEGORY **ALPHA-AMYLASE** CAS **9013-01-8** GRADE **FOOD GRADE** APPEARANCE **LIQUID**

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

DECLARED ACTIVITY	OPTIMUM TEMPERATURE	OPTIMUM PH	SHELF LIFE
20,000 u/ml	**50–65 °C**	**4.5–6.0**	**12 months**
as stated on the product page	Reaction Parameters table	Reaction Parameters table	sealed, see storage below

SPECIFICATION

IDENTITY	
Appearance	Liquid Typical
Colour	Brown Typical
ACTIVITY	
Declared activity	**20,000 u/ml** Typical
PHYSICAL	
Bulk density (g/ml)	1.05-1.20 Typical
pH (25 °C)	3.5–5.5 Typical
WORKING WINDOW	
Optimum temperature	50–65 °C Typical
Optimum pH	4.5–6.0 Typical
Activator	Ca2+ Typical
Inhibitor	Fe2+, Ba2+, Cu2+, Mn2+, Fe3+ Typical
PURITY AND HYGIENE	
Lead (mg/kg)	≤5.0 Typical
Arsenic (mg/kg)	≤3.0 Typical
Total viable count (CFU/mL)	≤50000 Typical
Coliform bacteria (CFU/mL)	≤30 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
Keep sealed in a dry and cool place; avoid direct sunlight

PACK SIZE
1 kg per bag

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

APPLICATIONS

Hydrolyse starch in maltose syrup production
Yields syrup with maltose content below 54%

Add at mash-in in brewing
Improves extract yield and fermentable sugar level; prevents chill haze

Dose during brewing fermentation
Prevents chill haze and reduces residual sugar level

Dose bread and steamed bun dough
Used often together with Xylanase; rate given per ton of flour

DOSAGE

2–0.4 L/t DS

L per tonne of DS, brewing at mash-in

Process	**Brewing, at mash-in**
Purpose	**Improve extract yield, fermentable sugar level and prevent chill haze**

Rates for maltose syrup, fermentation and bread are listed in the application section.
The application rate has to be optimized for each application, raw material and processing parameters.

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

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Online: enzymes.bio/product/liquid-fungal-alpha-amylase-enzyme-cas-9013-01-8

Enzyme preparations are proteins that may induce sensitization; avoid skin contact and consult a doctor if irritation or allergic response develops. 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