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TECHNICAL DATA SHEET

TDS-ENZ165-EN · REV. 02 · 2026-11-03

Dough Improver Maltogenic Amylase Powder 1,000,000u/g

Maltogenic amylase powder from submerged fermentation of Bacillus licheniformis, for bread and baking.

SKU **ENZ165** CATEGORY **MALTOGENIC AMYLASE** CAS **9000-92-4** GRADE **FOOD GRADE** COLOUR **LIGHT YELLOW**

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

DECLARED ACTIVITY	OPTIMUM TEMPERATURE	OPTIMUM PH	SHELF LIFE
1,000,000 u/g	**65°C-75°C**	**4.0-6.0**	**12 months**
as stated on the product page	working range 20°C-80°C	activity range pH 3.5-6.5	sealed, see storage below

SPECIFICATION

IDENTITY

CAS	9000-92-4 Typical
Appearance	Powder Typical
Colour	Light Yellow Typical
Odour	Slight Fermented Flavor Typical

ACTIVITY

Action	Hydrolyses starch into maltose and oligosaccharides Typical

PHYSICAL

Particle Size (%<40 Mesh)	≥80 Typical
Loss On Drying (%)	≤8.0 Typical

WORKING WINDOW

Activity Temperature	20°C-80°C Typical
Optimum Temperature	65°C-75°C Typical
Activity pH	3.5-6.5 Typical
Optimum pH	4.0-6.0 Typical

PURITY AND HYGIENE

Lead (mg/kg)	≤5.0 Typical
Arsenic (mg/kg)	≤3.0 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 and avoid direct sunlight

PACK SIZE
Not stated

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

APPLICATIONS

Bread and steamed bread
Improves crumb structure, softness, whiteness and elasticity; slows aging.

Specialty flour
Corrects flour to improved specifications.

Maltose or malt syrup production
Hydrolyses starch during saccharification with stable, controllable performance.

DOSAGE

0.1-1 kg/t DS

per tonne of dry solids (DS)

Substrate	**dry solids (DS)**
Rate basis	**application, raw material specifications, product expectation and processing parameters**

Optimise the rate for each application.
Begin testing with a convenient volume.

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

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Online: enzymes.bio/product/dough-improver-enzyme-maltogenic-amylase-powder-1000000u-g-cas-9000-92-4

Enzyme preparations are proteins that may induce sensitization; avoid direct 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