enzymes.bio

Add enzymes. Add value.

TECHNICAL DATA SHEET

TDS-ENZ181-EN · REV. 02 · 2026-11-03

Alpha Amylase Distillers' Enzyme

Alpha-amylase preparation from Bacillus subtilis for liquefying starch in distillers' fermentation.

SKU **ENZ181** CATEGORY **DISTILLING & SPIRITS ENZYMES** CAS **9000-90-2** EINECS **232-565-6**

OTHER NAMES **MIDDLE TEMPRETURE AMYLASE**

Produced by submerged fermentation

Not restricted for transport

DECLARED ACTIVITY	OPTIMUM TEMPERATURE	OPTIMUM PH	SHELF LIFE
4000 u/g	**60°C-75°C**	**5.0-6.0**	**12 months**
as stated on the product page	working range 40°C-85°C	working range pH 5.0~7.0	sealed, see storage below

SPECIFICATION

IDENTITY

Physical form	Liquid Typical
Colour	Brown; can vary from batch to batch Typical
Odour	Normal microbial fermentation odour Typical

ACTIVITY

Declared activity	**4000 u/g** Typical

WORKING WINDOW

Working temperature	40°C-85°C Typical
Optimum temperature	60°C-75°C Typical
Working pH	5.0~7.0 Typical
Optimum pH	5.0-6.0 Typical

PURITY AND HYGIENE

Lead	5 mg/kg Typical
Arsenic	3 mg/kg Typical
Total Viable Count	50,000 CFU/g Typical
Coliform Bacteria	30 CFU/g 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
Cool and dry place in a sealed container, away from insolation, high temperature and damp

PACK SIZE
1 kg / bag

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

APPLICATIONS

Alcohol and distillate spirits fermentation
Liquefies starch before fermentation

Beer brewing
Liquefies raw material starch at liquefaction

Fruit juice processing
Improves juice transmittance and prevents turbidity

Textile desizing
Applied in the desizing process

DOSAGE

0.4-1 L per ton

per ton of total raw materials (alcohol industry)

Substrate	**Total raw materials**
pH	**5.0-6.0**

Beer: 0.4-0.8 L per ton, added at liquefaction; juice: 0.02-0.1 L/T juice pulp.
Optimal rate depends on raw materials; determine by testing.

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

enzymes.bio · Level 1, 6 Johnsonville Road, Wellington 6037, New Zealand · **Tel (USA) +1 (507) 428-6057** · wholesale@enzymes.bio

Online: enzymes.bio/product/alpha-amylase-distillers-enzyme-for-conversion-of-starch-into-sugar-before-high-yield-fermentation

Enzyme preparations are proteins that may cause sensitization; avoid prolonged skin, eye and nasal contact and consult a doctor if irritation 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