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Alpha Amylase Starch Sugar Enzyme

Thermostable alpha-amylase for starch saccharification, made by submerged fermentation.

SKU **ENZ184** CATEGORY **SACCHARIFICATION** CAS **9000-90-2** EINECS **232-565-6**

Produced by submerged fermentation · Not restricted for transport

DECLARED ACTIVITY	OPTIMUM TEMPERATURE	OPTIMUM PH	SHELF LIFE
70000 u/g	**85°C-100°C**	**5.0-6.5**	**12 months**
as stated on the product page	working range 60°C-110°C	working range pH 4.5~7.0	sealed, see storage below

SPECIFICATION

PHYSICAL

Physical form	Liquid Typical
Colour	Brown Typical
Odour	Normal microbial fermentation odour Typical

ACTIVITY

Declared activity	**70000 u/g** Typical

WORKING WINDOW

Temperature range	60°C-110°C Typical
Optimum temperature	85°C-100°C Typical
pH range	4.5~7.0 Typical
Optimum pH	5.0-6.5 Typical

PURITY AND HYGIENE

Bulk density	≤1.20 g/ml Typical
Lead	≤5.0 mg/kg Typical
Arsenic	≤3.0 mg/kg Typical
Salmonella (25 mL)	Not Detected 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, away from direct sunlight; slight sedimentation is acceptable.

PACK SIZE
1 kg / bag

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

APPLICATIONS

Liquefaction of starch slurry
Reduce starch paste viscosity very quickly during gelatinization.

Dextrin and oligosaccharide production
Hydrolyse α-1.4 glycosidic bonds in starch to dextrin and oligosaccharides.

DE development in sugar processing
Support efficient DE development with low colour formation.

Calcium-free processing in most cases
Perform without additional calcium in most cases.

DOSAGE

0.15-0.3L per ton
enzyme preparation per ton of starch

Substrate	**starch**
Addition point	**at liquefaction after pH adjustment**

Optimal rate depends on process parameters; determine by testing different rates.

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

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Online: enzymes.bio/product/alpha-amylase-starch-sugar-enzyme

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