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TECHNICAL DATA SHEET

TDS-ENZ198-EN · REV. 02 · 2026-11-03

Thermostable Alpha-Amylase for Starch Hydrolysis

Thermostable alpha amylase enzyme for starch hydrolysis and saccharification.

SKU **ENZ198** CATEGORY **SACCHARIFICATION** CAS **9000-92-4** GRADE **FOOD GRADE** FORM **LIQUID**

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

DECLARED ACTIVITY	OPTIMUM TEMPERATURE	OPTIMUM PH	SHELF LIFE
20,000 U/ml or higher	**85-95 °C**	**5.5-7.0**	**12 months**
as stated in Characteristics	active up to 110 °C	as stated in Characteristics	sealed, see storage below

SPECIFICATION

IDENTITY		
CAS number	9000-92-4	Typical
ACTIVITY		
Declared activity	**20,000 U/ml or higher**	Typical
PHYSICAL		
Physical form	Liquid	Typical
Colour	Light yellow to brown	Typical
Odour	Slight fermentation odor	Typical
WORKING WINDOW		
Optimal temperature	**85-95 °C (active up to 110 °C)**	Typical
Optimal pH	**5.5-7.0**	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
Not stated

PACK SIZE
1 kg bottle, 25 kg drum

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

APPLICATIONS

Starch sugar processing
Liquefies corn, wheat, potato and cassava starch for glucose, maltose and high-fructose syrup.

Brewing and distilling
Liquefies starch in mashing to improve extract yield and reduce viscosity.

Bioethanol production
Liquefies starch at high temperature to prepare fermentation feedstock.

Textile industry
Desizes woven fabrics by removing starch-based sizing agents.

Paper industry
Modifies starch for surface sizing and coating applications.

DOSAGE

0.02-0.06%

% w/w of starch, dry basis

Basis **w/w of starch, dry basis**

Optimal application rate depends on substrate concentration, temperature and process requirements.

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/starch-hydrolysis-enzyme-alpha-amylase-thermostable-enzyme

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