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TECHNICAL DATA SHEET

TDS-ENZ209-EN · REV. 02 · 2026-11-03

Alpha Amylase Enzyme for Bakery Industry, 100000 u/g

Fungal α-amylase powder that depolymerizes starch to oligosaccharides and dextrin for baking.

SKU **ENZ209** CATEGORY **ENZYMES FOR BREAD BAKING** CAS **9001-19-8** GRADE **FOOD GRADE**

OTHER NAMES **DIASTASE**

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

DECLARED ACTIVITY	OPTIMUM TEMPERATURE	OPTIMUM PH	SHELF LIFE
100000 u/g	**50°C-60°C**	**4.8-5.5**	**12 months**
as stated on the product page	working range 45°C-65°C	working range pH 4.5~6.0	sealed, see storage below

SPECIFICATION

IDENTITY	
CAS number	9001-19-8 Typical

ACTIVITY	
Declared activity	**100000 u/g** Typical

PHYSICAL	
Physical form	Powder Typical
Colour	Yellowish Typical

WORKING WINDOW	
Temperature range	45°C-65°C Typical
Optimum temperature	50°C-60°C Typical
pH range	4.5~6.0 Typical
Optimum pH	4.8-5.5 Typical

PURITY AND HYGIENE	
Particle size (%<40 Mesh)	≥80 Typical
Loss on drying (%)	≤8.0 Typical
Lead (mg/kg)	≤5.0 Typical
Salmonella (25g)	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 and avoid direct sunlight

PACK SIZE
1 kg / bag

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

APPLICATIONS

Correct flour in bread baking
Depolymerizes starch to oligosaccharides and a small amount of dextrin.

Support yeast growth in dough
Supports yeast growth during fermentation.

Improve crumb structure and loaf volume
Supports crumb structure and volume of baked products.

DOSAGE

2-4g per ton of flour

per ton of flour, for baking industry

Substrate	**flour**
Application	**baking industry**

The rate must be optimized for each application, raw material specification and processing parameters.
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/alpha-amylase-enzyme-for-bakery-industry-food-grade-powder-100000u-g-cas-9001-19-8

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