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TECHNICAL DATA SHEET

TDS-ENZ230-EN · REV. 02 · 2026-11-03

Thermostable Alpha Amylase Liquid for Starch Hydrolysis

Liquid thermostable alpha-amylase that liquefies starch and reduces viscosity during gelatinization.

SKU **ENZ230** CATEGORY **SACCHARIFICATION** APPEARANCE **LIQUID** COLOUR **LIGHT YELLOW**

ODOUR **SLIGHT FERMENTED FLAVOR**

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

OPTIMUM TEMPERATURE	OPTIMUM PH	SHELF LIFE	RECOMMENDED RATE
90-100°C	**5.0-6.5**	**12 months**	**0.5-1.0 L per ton of dry starch**
activity range 60°C-110°C	activity range pH 4.0-7.5	sealed, see storage below	starch sugar industry

SPECIFICATION

IDENTITY	
Appearance	Liquid Typical
Colour	Light Yellow Typical
Odour	Slight Fermented Flavor Typical
WORKING WINDOW	
Activity temperature	60°C-110°C Typical
Optimum temperature	**90°C-100°C** Typical
Activity pH	4.0-7.5 Typical
Optimum pH	**5.0-6.5** Typical
PHYSICAL	
Bulk density (g/ml)	1.10-1.25 Typical
pH (25°C)	5.8-6.8 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; slight sedimentation is acceptable.

PACK SIZE
1 kg bag; 25kg drum or bag

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

APPLICATIONS

Starch sugar industry
Liquefy starch and reduce viscosity during gelatinization.

Alcohol and ethanol industry
Hydrolyse starch into dextrin, oligosaccharides and glucose.

Brewing industry
Add at mashing-in to hydrolyse starch.

DOSAGE

0.5-1.0 L per ton of dry starch

Starch sugar industry, per ton of dry starch

Industry	**Starch sugar**
Substrate	**Dry starch**

Alcohol and ethanol industry: 0.6-1.2L per ton of total raw materials.

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

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Online: enzymes.bio/product/thermostable-alpha-amylase-enzyme-liquid-for-starch-hydrolysis-processing

Enzyme preparations are proteins that may induce sensitization; avoid direct skin 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