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TECHNICAL DATA SHEET

TDS-ENZ234-EN · REV. 02 · 2026-11-03

High-Temperature Stable Alpha Amylase Liquid For Winemaking

Liquid alpha-amylase with heat resistance, made from Bacillus licheniformis by deep fermentation.

SKU **ENZ234** CATEGORY **ENZYMES FOR WINE FERMENTATION** CAS **9000-90-2** OTHER NAMES **ALPHA AMYLASE** FORM **LIQUID**

Produced by submerged fermentation

Not restricted for transport

DECLARED ACTIVITY	WORKING TEMPERATURE	OPTIMUM PH	SHELF LIFE
≥40,000 u/mL	**80-110°C**	**6.0-6.5**	**12 months**
as stated on the product page	favorable 95-105°C; no optimum stated	working range pH 5.5-8.0	sealed, see storage below

SPECIFICATION

IDENTITY	
Appearance	Liquid with low subsidence Typical
Colour	Snuff colour Typical
Odour	Normal microbion fermentation odour Typical
ACTIVITY	
Enzymatic activity	**≥40,000 u/mL** Typical
WORKING WINDOW	
pH	5.5-8.0, optimum 6.0-6.5 Typical
Activity temperature	80-110°C, favorable 95-105°C Typical
FORMULATION COMPATIBILITY	
Calcium ion	Calcium ion can protect enzyme. 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
Store in a cool place, avoiding high temperature

PACK SIZE
1 kg / bag

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

APPLICATIONS

Liquefy raw material in alcohol production at pH 6.5-7.0.
Starch liquefaction at 93-97°C for around 60-100 minutes before saccharification.

Liquefy mash in beer brewing after grinding, sieving and pH adjustment.
Starch liquefaction at 95-97°C for 30 minutes.

Liquefy starch for starch sugar production.
Converts starch to glucose, maltose, dextrin and fructose precursors; calcium chloride at 0.15%-0.2% added.

DOSAGE

0.3 L per ton

per ton of raw material for alcohol and beer; 0.6 L per ton for starch sugar

Industry	**Alcohol**
Dose	**about 0.3L (20000u/ml) per ton of raw material**
pH	**6.5-7.0**
Temperature	**93-97°C for around 60-100 minutes**
Addition point	**Cooking boiler or spray liquefaction heater after mixing**

Beer: 0.3L per ton, 95-97°C for 30 minutes. Starch sugar: 0.6L per ton, calcium chloride 0.15%-0.2% added.

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

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Online: enzymes.bio/product/high-temperature-stable-alpha-amylase-enzyme-liquid-for-winemaking

Enzyme preparations are proteins and may cause 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