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TECHNICAL DATA SHEET

TDS-ENZ264-EN · REV. 02 · 2026-11-03

Food-Grade α-Amylase - Medium-Temperature SSL Type

Medium-temperature SSL-type alpha-amylase liquid preparation for starch liquefaction in food processing.

SKU **ENZ264** CATEGORY **ALPHA-AMYLASE** CAS **9000-90-2** GRADE **FOOD GRADE** FORM **LIQUID**

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

DECLARED ACTIVITY	OPTIMUM TEMPERATURE	WORKING PH	SHELF LIFE
3000 U/mL	**70–75 °C**	**5.0–7.0**	**12 months**
as stated on the product page	working range 60–85 °C	no optimum stated; wide pH tolerance	sealed, see storage below

SPECIFICATION

IDENTITY AND ACTIVITY	
CAS	9000-90-2 Typical
Declared activity	**3000 U/mL** Typical
PHYSICAL	
Appearance	Brown liquid Typical
Density	1.10 – 1.25 g/mL Typical
pH (25°C)	5.5 – 7.0 Typical
WORKING WINDOW	
Optimum temperature	70–75 °C Typical
Working temperature	60–85 °C Typical
PURITY AND HYGIENE	
Lead (Pb)	< 5.0 mg/kg Typical
Total Arsenic (As)	< 3.0 mg/kg Typical
Total Viable Count	< 50,000 CFU/mL Typical
Coliform Bacteria	< 30 CFU/mL Typical
MICROBIOLOGY	
Pathogenic Bacteria	Not detected 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
Cool, dry, ventilated area away from direct sunlight; keep sealed when not in use

PACK SIZE
1 kg/bag liquid

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

APPLICATIONS

Liquefy starch from malt, maize, rice or other adjuncts.
Improves extract yield and beer clarity.

Convert starch suspensions into dextrins.
Forms the base for saccharification and syrup production.

Improve dough handling and crumb structure in baking.
Modifies starch properties for softer product.

Enhance sugar availability for microbial fermentation.
Improves alcohol yield and fermentation efficiency.

DOSAGE

0.1 – 0.4 kg per ton

per ton of raw material

Addition point	**Dilute with water before adding to raw material**
Process control	**Maintain process temperature and pH within recommended ranges**

The optimal application rate should be determined based on raw materials, process parameters and desired outcomes.

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

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Online: enzymes.bio/product/food-grade-%ce%b1-amylase-medium-temperature-ssl-type

As with all enzyme preparations, avoid inhalation of aerosolized product and contact with eyes; use gloves, goggles and masks. 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