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TECHNICAL DATA SHEET

TDS-ENZ267-EN · REV. 02 · 2026-11-03

β-Amylase Liquid Enzyme for Maltose Production

Liquid β-amylase at 700,000 U/mL for starch-to-maltose conversion in food processing.

SKU **ENZ267** CATEGORY **BETA AMYLASE** CAS **9000-90-2** GRADE **FOOD GRADE** FORM **LIQUID**

Food grade Not restricted for transport

DECLARED ACTIVITY	WORKING TEMPERATURE	OPTIMUM PH	SHELF LIFE
700,000 U/mL	**40–65°C**	**3.5–6.0**	**12 months**
as stated on the product page	no optimum stated	as stated on the product page	sealed, see storage below

SPECIFICATION

IDENTITY	
Enzyme	β-amylase (exo-acting) Typical
CAS	9000-90-2 Typical
ACTIVITY	
Enzyme activity	**≥ 700,000 U/g** Spec
Antimicrobial activity	**Not detected** Spec
PHYSICAL	
Form	Liquid Typical
Appearance	Light brown liquid with characteristic enzyme odor Typical
WORKING WINDOW	
Temperature range	40–65°C Typical
Optimal pH	3.5–6.0 Typical
PURITY AND HYGIENE	
Lead (Pb)	≤ 5.0 mg/kg Spec
Total arsenic (As)	≤ 3.0 mg/kg Spec
Total plate count	≤ 50,000 CFU/mL Spec
Coliforms	≤ 30 CFU/mL Spec

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
Tightly closed container under cool and dry conditions; avoid prolonged high temperatures and oxidizing agents

PACK SIZE
1 kg bottle

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

APPLICATIONS

Produce maltose in starch hydrolysis lines.
Releases maltose units from starch

Formulate honey-like syrup, pancake syrup and dessert sauce.
Supports sweetness and viscosity control

Process cereal and grain-based beverages.
Controlled starch hydrolysis

Treat baked goods, confectionery and snack coatings.
Sweetness enhancement

Enrich maltose in fermentation processes.
Maltose enrichment

DOSAGE

0.1–1.5 kg per ton

per ton of starch material

Substrate	**Starch material**
Temperature	**40–65°C**
pH	**3.5–6.0**

Actual rate depends on substrate, target maltose level, reaction time and process configuration.
Preliminary small-scale testing is recommended to identify the optimal usage level.

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%b2-amylase-high-activity-liquid-enzyme-for-maltose-production

Avoid inhalation of aerosols and eye contact; use standard protective equipment during handling. 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