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TECHNICAL DATA SHEET

TDS-ENZ302-EN · REV. 02 · 2026-11-03

Food-Grade α-Amylase for Sweet Potato Drying

Thermostable liquid α-amylase for sweet potato drying, with activity declared at 180,000 U/mL.

SKU **ENZ302** CATEGORY **THERMOSTABLE 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
180,000 U/mL	**80–100°C**	**4.5–7.0**	**12 months**
as stated on the product page	as stated on the product page	no optimum stated; pH range 4.5–7.0	sealed, see storage below

SPECIFICATION

IDENTITY		
Enzyme type	Thermostable α-amylase	Typical
CAS	9000-90-2	Typical
ACTIVITY		
Enzyme activity	**180,000 U/mL**	Typical
WORKING WINDOW		
Optimum temperature	80–100°C	Typical
pH range	4.5–7.0	Typical
PHYSICAL		
Appearance	Brown liquid	Typical
pH (25°C)	5.0–7.0	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
Cool, dry, ventilated area away from direct sunlight; avoid high temperatures and moisture

PACK SIZE
1 kg/bag

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

APPLICATIONS

Process dried sweet potatoes
Increases sweetness and softness of the final product

Process candied sweet potatoes
Enhances sweetness and mouthfeel

Process sweet potato flour
Improves softness and flavor profile

Treat other starch-based fruit and vegetable products
Controls starch degradation where desired

DOSAGE

0.5–5 L per metric ton

per metric ton of raw material

Substrate	**sweet potato raw material**
Preparation	**dissolve enzyme in clean water and mix evenly**
Soak	**slices in enzyme solution, 2–3 times their weight of water**
Soak time	**30 minutes**
Activation	**steam or heat before dehydration or baking**

Rate and soaking time vary with variety, slice thickness and processing; optimize by small-scale trials.

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-special-for-sweet-potato-drying

Avoid inhalation of enzyme dust or aerosols and direct contact with skin or eyes; wash thoroughly after 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