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TECHNICAL DATA SHEET

TDS-ENZ321-EN · REV. 02 · 2026-11-03

# Food-Grade Glucoamylase

Liquid glucoamylase for starch saccharification, converting starch to glucose for brewing and sweetener production.

SKU **ENZ321** CATEGORY **GLUCOAMYLASE** CAS **9032-08-0** GRADE **FOOD GRADE** FORM **LIQUID**

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

| DECLARED ACTIVITY | WORKING TEMPERATURE | WORKING PH | SHELF LIFE |
|---|---|---|---|
| **260,000 U/mL** | **30–65 °C** | **3.5–6.0** | **12 months** |
| as stated on the product page | stated as optimal operating range | stated as optimal operating range | sealed, see storage below |

## SPECIFICATION

| | |
|---|---|
| **IDENTITY** | |
| CAS number | 9032-08-0 Typical |
| Appearance | Dark brown liquid Typical |
| **ACTIVITY** | |
| Enzyme activity | **260,000 U/mL** Typical |
| **PHYSICAL** | |
| pH (25°C) | 3.0–5.0 Typical |
| **PURITY AND HYGIENE** | |
| Lead (Pb) | ≤ 5.0 mg/kg Typical |
| Arsenic (As) | ≤ 3.0 mg/kg Typical |
| Total Plate Count | ≤ 50,000 CFU/mL Typical |
| Coliforms | ≤ 30 CFU/mL Typical |
| **MICROBIOLOGY** | |
| Pathogenic microorganisms | 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 environment away from direct sunlight; keep sealed when not in use**

PACK SIZE
**1 kg bottle**

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

## APPLICATIONS

**Brewing**
Increases fermentable sugar content and supports high attenuation.

**Syrups and liquid sweeteners**
Hydrolyzes starch to glucose in syrups, caramel and sweetener bases.

**Confectionery and sauces**
Hydrolyzes starch-containing ingredients to improve sweetness and texture.

## DOSAGE

**0.4–1.0 kg per ton**
per ton of raw material

| | |
|---|---|
| Temperature | **30–65 °C** |
| pH | **3.5–6.0** |
| Enzyme deactivation | **Heat to 95°C for 30 minutes or longer** |

Fine-tune through pilot trials, as raw material composition and processing objectives may vary.

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



**enzymes.bio** · Level 1, 6 Johnsonville Road, Wellington 6037, New Zealand · **Tel (USA) +1 (507) 428-6057** · wholesale@enzymes.bio

Online: enzymes.bio/product/food-grade-glucoamylase

Enzyme preparations are proteins and may sensitise; avoid skin, eye and inhalation contact. 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