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TECHNICAL DATA SHEET

TDS-ENZ342-EN · REV. 02 · 2026-11-03

Food-Grade Alpha Amylase for Rice Wine Processing

Alpha-amylase preparation for starch liquefaction and saccharification in rice wine production.

SKU **ENZ342** CATEGORY **ALPHA-AMYLASE** CAS **9000-90-2** GRADE **FOOD GRADE** ENZYME TYPE **ALPHA AMYLASE**

Food grade · Not restricted for transport

OPTIMUM TEMPERATURE	OPTIMUM PH	SHELF LIFE	FORM
20°C – 65°C	**3.5 – 6.0**	**12 months**	**Solid powder**
optimal temperature range as stated on the product page	optimal pH range as stated on the product page	sealed, see storage below	light yellow to brownish-yellow, supplied in 1 kg/bag

SPECIFICATION

IDENTITY	
Enzyme type	Alpha amylase Typical
CAS	9000-90-2 Typical
PHYSICAL	
Appearance	Light yellow to brownish-yellow solid powder Typical
Particle size (40-mesh sieve pass rate)	≥ 80% Typical
Loss on drying	≤ 8.0% Typical
WORKING WINDOW	
Optimal temperature range	**20°C – 65°C** Typical
Optimal pH range	**3.5 – 6.0** Typical
PURITY AND HYGIENE	
Lead (Pb)	≤ 5.0 mg/kg Typical
Total arsenic (As)	≤ 3.0 mg/kg Typical
MICROBIOLOGY	
Escherichia coli	Not detected Typical
Salmonella (25 g)	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
Store in a cool, dry place, protected from moisture and direct sunlight; keep sealed when not in use

PACK SIZE
1 kg/bag, sealed food-grade aluminum foil bag

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

APPLICATIONS

Rice wine and yellow wine processing
Liquefies gelatinized starch into dextrins and fermentable sugars.

Grain-based distilled spirits
Supports controlled starch liquefaction and sugar generation.

Starch saccharification in brewing and fermentation
Improves fermentable sugar availability during saccharification.

DOSAGE

0.1–0.5%
raw material weight

Addition point	**During the saccharification stage**
Substrate	**Cooked or gelatinized grain**
Mixing	**Mixed thoroughly with the substrate**

Optimal application rate and addition method should be determined through preliminary trials.

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-alpha-amylase-for-rice-wine-processing

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