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TECHNICAL DATA SHEET

TDS-ENZ363-EN · REV. 02 · 2026-11-03

Food-Grade Medium-Temperature Alpha-Amylase

Alpha-amylase preparation that reduces extract viscosity and improves filtration in botanical extraction.

SKU **ENZ363** CATEGORY **ALPHA-AMYLASE** CAS **9000-90-2** GRADE **FOOD GRADE** FORM **SOLID POWDER**

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

WORKING TEMPERATURE	WORKING PH	SHELF LIFE	APPLICATION RATE
40°C–55°C	**4.5–6.0**	**12 months**	**0.3%–0.5%**
effective temperature range; no optimum stated	effective pH range; no optimum stated	sealed, see storage below	based on dry raw material weight

SPECIFICATION

IDENTITY

Appearance	Light yellow to brown-yellow solid powder Typical
Ingredients	Medium-temperature alpha-amylase; auxiliary ingredient: dextrin Typical

PHYSICAL

Loss on Drying	≤ 8.0% Typical
Fineness (40-mesh sieve pass rate)	≥ 80% Typical

WORKING WINDOW

Effective temperature range	40°C–55°C Typical
Effective pH range	4.5–6.0 Typical

PURITY AND HYGIENE

Lead (Pb)	≤ 5.0 mg/kg Typical
Total Arsenic (as As)	≤ 3.0 mg/kg Typical

MICROBIAL SAFETY

Total Plate Count	≤ 50,000 CFU/g Typical
Coliforms	≤ 30 CFU/g Typical
Escherichia coli	Not detected Typical
Salmonella	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
Sealed food-grade aluminum foil bag; proper storage conditions required

PACK SIZE
1 kg/bag

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

APPLICATIONS

Hydrolyze starch and dextrin in botanical extracts.
Lowers extract viscosity.

Improve filtration speed and reduce filter blockage.
Higher production throughput.

Support clarification of herbal and plant extracts.
Improved extract clarity and more efficient downstream clarification.

DOSAGE

0.3%–0.5%
based on dry raw material weight

Effective temperature range	**40°C–55°C**
Effective pH range	**4.5–6.0**
Enzyme activation	**Dissolve in water at about 40°C for 5–10 minutes**
Addition point	**Slowly add enzyme solution with gentle stirring once extract reaches required temperature and pH**
Hydrolysis time	**Approximately 2 hours**

Actual hydrolysis time may vary depending on the specific plant material.

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-medium-temperature-alpha-amylase-for-plant-extraction

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