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High Temperature Alpha-Amylase for Starch Liquefaction

Liquid food-grade alpha-amylase for liquefying corn, cassava and wheat starch in alcohol and brewing.

SKU **ENZ370** CATEGORY **THERMOSTABLE ALPHA-AMYLASE** CAS **9000-90-2** GRADE **FOOD GRADE**

SOURCE ORGANISM **BACILLUS LICHENIFORMIS**

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

DECLARED ACTIVITY	OPTIMUM TEMPERATURE	OPTIMUM PH	SHELF LIFE
180,000 U/mL	**85–95 °C**	**5.0–6.0**	**12 months**
liquid enzyme preparation	effective range 80–100 °C	effective range pH 4.5–7.0	sealed, see storage below

SPECIFICATION

IDENTITY	
Enzyme	Alpha-amylase (CAS 9000-90-2) Typical
Source organism	Bacillus licheniformis Typical
ACTIVITY	
Declared activity	**180,000 U/mL** Typical
PHYSICAL	
Appearance	Brown liquid Typical
Formulation	Liquid enzyme preparation Typical
WORKING WINDOW	
Optimal temperature	85–95 °C Typical
Effective temperature range	80–100 °C Typical
Optimal pH	5.0–6.0 Typical
Effective pH range	4.5–7.0 Typical
COMPOSITION	
Stabilizer	Glycerol 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 under recommended storage conditions

PACK SIZE
1 kg bottle

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

APPLICATIONS

Liquefy corn, cassava or wheat starch slurry at elevated temperature
Rapidly reduces slurry viscosity for easier pumping and mixing.

Dose the liquid enzyme into starch slurry
Breaks starch polymers into dextrins and supports uniform conversion.

Prepare mash before glucoamylase saccharification and yeast fermentation
Supports stable fermentation performance and consistent alcohol yield.

DOSAGE

0.1–0.2 L
per ton of dry starch raw material

Substrate	**Starch-based raw material such as corn, cassava or wheat**
Optimal temperature	**85–95 °C**
Optimal pH	**5.0–6.0**

Optimise the rate for raw material, starch concentration, liquefaction conditions and equipment.
Tap or groundwater generally needs no additional calcium.

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

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Online: enzymes.bio/product/high-temperature-alpha-amylase-for-alcohol-brewing-starch-liquefaction

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