

GLUCOAMYLASE

DESCRIPTION

Glucosylase is obtained by submerged fermentation of *Aspergillus nige*. It can hydrolyze the α -1, 4-glycosidic bond and the α -1, 6-glycosidic bond of starch. During the hydrolyzing process, glucose is cut down from the Non-reducing terminal of starch chain.

CHARACTERISTICS

Since without the activity of glucosyltransferase, we can obtain higher yield of glucose and reduce the yield of isomaltose during the process.

SPECIFICATIONS

Product Name	Forms	Enzyme Activity
Glucosylase	Powder/liquid	$\geq 200,000\text{U/g}$

(Formulations are supplied as per customer requirements)

ENZYME ACTIVITY DEFINITION

Activity is expressed by U/g, which complies with the specifications of QB/T1805-93 (China).

APPLICATIONS

Health food, Starch sugar industry, alcohol and brewing industry, bacteriophage industry etc.

USAGE

The optimum temperature is 58-60°C (useful range is 40-60°C), optimum pH 4.0-4.5 (useful range is 3.0-5.0) .

SAFETY

If in-taking the enriched enzyme powder or droplet, allergic may appear.

Sensitivity to the skin, eyes and mucous membrane tissue is caused by long-time touch.