

Amylase(FE-004)

Cat. No. FE-004

Lot. No. (See product label)



Product Name

Amylase(FE-004)

Size

1 kg, 25 kg

Origin

Aspergillus niger

Description

High concentrated fungal- α -amylase for the cleavage of α -1,4- linkages in starch. The main product of the reaction is maltose.

Food grade quality.

Applications

Degradation of all kinds of starch in the food industry.

Stability

loss of activity

Parameters of Reaction

pH: optimum 5.0, active within pH 3.5-7.

Temperature: optimum: 45-55°C, active within 40-70°C.

Literature

12 months under said conditions

Activity

> 40 000 U/mL

Form of Delivery

Brown liquid with typical odour

Storage

Stored below 20°C, do not freeze.

FOR RESEARCH OR FURTHER MANUFACTURING USE ONLY