

Amylase (FE-005)

Cat. No. FE-005

Lot. No. (See product label)



Product Name

Amylase (FE-005)

Size

1 kg, 25 kg

Origin

Bacillus licheniformis

Description

Thermostable bacterial amylase for the cleavage of α -1,4-linkages in starch.

Applications

Baker's trade, brewery, saccharification of starch, treatment of textiles .

Parameters of Reaction

pH: optimum 5.5-6.5, active within pH 5.0-8.0.

Temperature: optimum: 85-90°C, active within 60-105°C.

Literature

12 months under said conditions

Activity

> 40 000 U/mL (without Calcium)

> 33 000 U/mL (with Calcium, 100 ppm)

Form of Delivery

Brown liquid with typical odour

Storage

Stored below 20°C, do not freeze.

FOR RESEARCH OR FURTHER MANUFACTURING USE ONLY