

# Glucoamylase

Cat. No. FE-008

Lot. No. (See product label)



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## Product Name

Glucoamylase

## Size

1 kg, 25 kg

## Origin

Aspergillus niger, not pathogenic, not genetically modified (approved for food according to AMFEP)

## Description

Standardized fungal Glucoamylase for cleaving starch into glucose units. Glucoamylase AN can be used as a sugar substitute. For example, about 50% of sucrose can be substituted by 250 mL of Glucoamylase AN per 100 kg of flour.

## Applications

Complete saccharification of all kinds of starches in the food industry.  
Standardization of wheat flour to improve the quality of taste and even browning.

## Stabilizer

KCl, CaCl<sub>2</sub>, preservative (Sodium benzoate and sorbic acid)

## Purity

Glucoamylase AN matches the requirements of the AMFEP (Association of Microbial Food Enzyme Producers)

## Parameters of Reaction

pH: optimum 3.8-4.2, active within pH 2.0-7.0.  
Temperature: optimum: 65°C, active within 20-80°C.

## Literature

12 months under said conditions

## Activity

Fungal-Glucoamylase: 1 200 Units/mL  
Fungal- $\alpha$ -Amylase: 500 SKB/mL

## Form of Delivery

Brown liquid with typical odour

## Storage

Stored below 20°C, do not freeze.

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**FOR RESEARCH OR FURTHER MANUFACTURING USE ONLY**