

High-temperature α -amylase for beer

Cat. No. BER-1511

Lot. No. (See product label)

Introduction

Description It is a kind of incision enzyme, that can hydrolyze starch, soluble dextrin and α -1, 4 dextrose glycosidic linkage of oligose. After the enzyme treatment, the viscosity of paste starch rapidly reduced, and hydrolyzed it into dextrin and a small amount of dextrose and maltose.

Applications Beer Industry: after raw material and water evenly mixed, add 0.3L amylase(20000u/ml) for per ton and raise temperature rapidly, the optimum effect will be reached at 95-97°C. When the temperature reaches 100°C and keep for 30 minutes, the finishing of liquefaction can be tested by Iodine test.

Synonyms High-temperature Alpha-amylase; beer; High-temperature α -amylase ; α -amylase; EC 3.2.1.1; FOOD HTAA 3211; Alpha-amylase; Glycogenase; bacillus licheniformis; Beer enzyme; liquefaction; incision enzyme; paste starch; High-temperature Alpha-amylase for beer; BER-1511

Product Information

Source Bacillus licheniformis

Appearance liquid

CAS No. 9000-90-2

Usage and Packaging

Package 25kg/barrel or subject to client requirement.