

Fungal α Amylase (Food Grade)

Cat. No. *SUG-004*

Lot. No. (See product label)

Introduction

Description Fungal α -Amylase is one kind of food grade α -amylase. It is made from *Aspergillus oryzae* var through fermentation and extraction method and mainly used in the production of Starch Sugar.

Applications Enzyme for Starch Sugar

Synonyms Fungal Alpha Amylase; Alpha Amylase; Starch Sugar

Product Information

Source *Aspergillus oryzae* var

Form Powder

CAS No. 9000-90-2

Activity 100,000 SKB/g

Optimum pH 4.8-5.4

Optimum temperature 45°C-70°C; Optimum 45°C~65°C influenced by Ph

Unit Definition The amount of enzyme needed to hydrolyze the equivalents of 10mg reducing sugar from glucose at pH5.0, 40 \pm 0.5°C for mins.

Storage and Shipping Information

Storage This product is active biological agents, transport and storage process should be dark, low temperature, dry, ventilated.