

β-Amylase (Food Grade)

Cat. No. *SUG-005*

Lot. No. (See product label)

Introduction

Description β-amylase is a kind of high efficiency enzyme obtained from plant by a series of scientific methods. Enzyme system of this product is pure, activity higher, good tolerance to high temperature and no peculiar smel. It is widely used in high maltose syrup, crystalline maltitol etc.

Applications Enzyme for Starch Sugar

Synonyms saccharogen amylase; glycogenase; β amylase; 1,4-α-D-glucan maltohydrolase; EC 3.2.1.2; 9000-91-3; Starch Sugar

Product Information

Form Liquid

CAS No. 9000-91-3

Activity 700,000u/ml

pH Stability 3.0-6.5

Optimum pH 5.0-6.0

Optimum temperature Be stable below 65°C, optimum 55-60°C

Unit Definition One β-amylase unit is defined as the amount of enzyme which produce maltose amount per hour from 1.10% starch solutions at 60°C, pH 5.5.

Usage and Packaging

Package 25kgs/drum, 1.125kgs/drum

Storage and Shipping Information

Storage Should be stored in a cool place avoiding high temperature. Liquid: 3 months at 25°C, activity remain >90%; 6 months, activity remains >80%. Increase dosage after shelf life.