Creative Enzymes®

# High-temperature α-amylase for beer

*Cat. No. BER-1511*

*Lot. No.* (See product label)

## Introduction

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| ***Description*** | It is a kind of incision enzyme, that can hydrolyze starch, soluable dextrin and a-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 a-amylase ;a-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

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| ***Source*** | Bacillus licheniformis |
| ***Appearance*** | liquid |
| ***CAS No.*** | 9000-90-2 |

## Usage and Packaging

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| ***Package*** | 25kg/barrel or subject to client requirement. |