Creative Enzymes®

Thermostable α-Amylase for Liquefaction in Starch Industry

Cat. No. ASE-3101

Lot. No. (See product label)

Introduction

Description	It is a starch-hydrolyzing alpha-amylase with high heat and pH stability derived from a selected strain of Bacillus licheniformis. The enzyme is an endo-amylase that randomly hydrolyses alpha-1, 4-glucosidic bonds to reduce the viscosity of gelatinized starch, producing soluble dextrin’s and oligosaccharides.
Applications	Liquefaction in Starch Industry
Synonyms	Alpha-Amylase; Thermostable Alpha-Amylase; Liquefaction; for Liquefaction in Starch Industry; Liquefaction in Starch enzyme; starch-hydrolyzing; alpha-amylase; Starch Industry;

Product Information

Appearance	inquire
CAS No.	9000-90-2

Usage and Packaging

Package	25kg/paper barrel (powder form), 30kg/polyster barrel (liquid form).