

## Aspergillus niger Glucoamylase (feed grade)

Cat. No. NATC-219

Lot. No. (See product label)

### Introduction

**Description** Starch is a highly polymerized carbohydrate. It is a mixture of two polysaccharides, namely amylose and amylopectin. Starch needs a stable, high-temperature-resistant amylase to act on it to produce shorter-chain dextrins. Glucoamylase is mainly used for the hydrolysis of glucose syrup, high fructose syrup and starch used in the alcohol production industry. This product is refined and extracted by deep fermentation of *Aspergillus niger*. It is widely used in industries such as brewing, starch processing, starch sugar, alcohol, monosodium glutamate and antibiotics.

**Applications** This product is used in the manufacturing industries of brewing yeast, starch, citric acid, etc. The enzyme addition amount is 100-300U/g (pH4.0-5.0, temperature 60°C).

### Product Information

**Source** *Aspergillus niger*

**Appearance** Powder or Liquid

**Optimum pH** 4.0-4.5

**Optimum temperature** 55°C-60°C

### Usage and Packaging

**Package** 25kg/ drum

### Storage and Shipping Information

**Storage** Store sealed, protected from light and below 20°C.