

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.