

# **Corn Starch Processing Complex Enzyme (Food Grade)**

Cat. No. ASE-002

Lot. No. (See product label)

#### Introduction

**Description** This product is a compound enzyme which designed for the processing of corn

starches.

**Applications** 1.Reduce the viscosity of slurry. 2.Separate the proteins from starches. 3.Improve

the washing effect of fibres . 4.Increase the yield of starches and proteins. 5.Reduce the energy consumption. 6.Improve the utilization of equipment.

Synonyms Corn Starch Processing Complex Enzyme; Complex Enzyme; Corn Starch

Processing; starch processing enzymes; starch; Corn; Food Grade

#### **Product Information**

**Form** Powder

Activity 200,000u/g(CMC)

*pH Stability* 3.5-6.5

*Optimum pH* 3.8-5.5

**Optimum temperature** 30-60°C, favorable at 35-55°C

## **Usage and Packaging**

**Package** 25kgs/bag, 1.125kgs/bag

### Storage and Shipping Information

**Storage** Should be stored in a cool place avoiding high temperature. Powder: 12 months at

25°C, activity remain >90%. Increase dosage after shelf life.

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