

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.