Creative Enzymes®

Heat Stable α Amylase (High Temperature) (Food Grade)

Cat. No. SUG-001

Lot. No. (See product label)

Introduction

Description	Heat Stable Alpha Amylase (High Temperature) is made from the best strain of Bacillus licheniformis through deep fermentation and extraction technique. FDA regards the strain as safety.This food-grade product possesses better heat resistance and keeps adaptable under condition of lower pH. It is applied broadly for “liquidizing” in the industry of starch sugar.
Applications	Enzyme for Starch Sugar
Synonyms	Heat Stable Alpha Amylase (High Temperature); Heat Stable Alpha Amylase; Alpha Amylase; High Temperature Alpha Amylase; Starch Sugar

Product Information

Source	Bacillus licheniformis
Form	Liquid
CAS No.	9000-90-2
Activity	180,000 U/ml
pH Stability	5.5-9.0
Optimum pH	5.8-7.0
Optimum temperature	80-110°C,favorable at 95-105°C
Unit Definition	1 unit of Heat-Stable Alpha-Amylase equals to the amount of enzyme which liquefies 1mg of soluble starch to dextrin at 70 and pH6.0 in 1 min.

Usage and Packaging

Package	25kgs/drum, 1.125kgs/drum

Storage and Shipping Information

Storage	Should be stored in a cool place avoiding high temperature. Liquid: 3 months at 25°C, activity remain >90%; 6 months, activity remains >80%. Increase dosage after shelf life.