Creative Enzymes®

Glucoamylase (Composite) (Food Grade)

Cat. No. SUG-002

Lot. No. (See product label)

Introduction

Description	Glucoamylase (Composite) is designed for hydrolyzing into glucose according to the industry of starch sugar.
Applications	Enzyme for Starch Sugar
Synonyms	high yield fermentable sugars; production of fermentable sugars; glucoamylase enzyme; Alcohol and Starch Enzymes; Fuel Alcohol; Saccharification; fermentable sugars; Starch Enzymes; Glucoamylase (Composite); Glucoamylase

Product Information

Form	Liquid
Activity	85,000u/ml
pH Stability	3.5-5.5
Optimum pH	4.0-5.0
Optimum temperature	45-65°C, favorable at 58-65°C.

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.