

## 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

<b>Form</b>	Liquid
<b>Activity</b>	85,000u/ml
<b>pH Stability</b>	3.5-5.5
<b>Optimum pH</b>	4.0-5.0
<b>Optimum temperature</b>	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.