Creative Enzymes®

Fungal α Amylase (Food Grade)

Cat. No. SUG-004

Lot. No. (See product label)

Introduction

Description	Fungal α-Amylase is one kind of food grade α-amylase. It is made from Aspergillus oryzal var through fermentation and extraction method and mainly used in the production of Starch Sugar.
Applications	Enzyme for Starch Sugar
Synonyms	Fungal Alpha Amylase; Alpha Amylase; Starch Sugar

Product Information

Source	Aspergillus oryzal var
Form	Powder
CAS No.	9000-90-2
Activity	100,000 SKB/g
Optimum pH	4.8-5.4
Optimum temperature	45°C-70°C; Optimum 45°C~65°C influenced by Ph
Unit Definition	The amount of enzyme needed to hydrolyze the equivalents of 10mg reducing sugar from glucose at pH5.0,40±0.5°C for mins.

Storage and Shipping Information

Storage	This product is active biological agents, transport and storage process should be dark, low temperature, dry, ventilated.