

β-Amylase (Food Grade)

Cat. No. *SUG-005*

Lot. No. (See product label)

Introduction

Description

β-amylase is a kind of high efficiency enzyme obtained from plant by a series of scientific methods. Enzyme system of this product is pure, activity higher, good tolerance to high temperature and no peculiar smel. It is widely used in high maltose syrup, crystalline maltitol etc.

Applications

Enzyme for Starch Sugar

Synonyms

saccharogen amylase; glycogenase; β amylase; 1,4-α-D-glucan maltohydrolase; EC 3.2.1.2; 9000-91-3; Starch Sugar

Product Information

Form

Liquid

CAS No.

9000-91-3

Activity

700,000u/ml

pH Stability

3.0-6.5

Optimum pH

5.0-6.0

Optimum temperature

Be stable below 65°C, optimum 55-60°C

Unit Definition

One β-amylase unit is defined as the amount of enzyme which produce maltose amount per hour from 1.10% starch solutions at 60°C, pH 5.5.

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.