Creative Enzymes®

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.