Creative Enzymes®

# Heat-stable α-amylase enzyme for liquefaction

*Cat. No. BRE-1612*

*Lot. No.* (See product label)

## Introduction

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|---|---|
| ***Description*** | A heat-stable , liquid, alpha-amylase enzyme used to rapidly liquefy starch from malt and grain adjuncts. |
| ***Applications*** | Liquefaction Adjunct Processing and Cereal Cooking |
| ***Synonyms*** | alpha-amylase; Heat-stable alpha-amylase enzyme; for liquefaction; Liquefaction Adjunct Processing; Cereal Cooking enzyme; heat-stable liquid alpha-amylase enzyme; liquefy starch enzyme; liquefy starch; Heat-stable alpha-amylase enzyme for liquefaction; BRE-1612 |

## Product Information

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|---|---|
| ***Appearance*** | powder or liquid |
| ***CAS No.*** | 9000-90-2 |

## Usage and Packaging

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| ***Package*** | 25kg/paper barrel (powder form), 30kg/polyster barrel (liquid form) or subject to client requirement. |