
Amylase B

Description: bacterial α -amylase for the degradation of starch in saccharifying processes in the food industry

Origin: non-pathogenic, non-gene-modified *Bacillus subtilis* strain

Activity: 2.000 U/mL (method ASA)

Application: Degradation of starch in brewery, alcohol production and other food processes

pH-range: 5,0 – 7,0, optimum: 6,0 – 6,5; addition of calcium recommended

Temperature: 30 – 90°C, optimum: 60 – 65°C; addition of calcium recommended

The addition of calcium ($\text{Ca}(\text{OH})_2$, CaCl_2) stabilizes the enzyme at temperatures higher 60°C. Concentration of calcium about 50 – 100 ppm are recommended.

Dosage: 1 – 3 liters of ***Amylase B*** per ton of grain starch (brewery)

Order-no.: 3225

Form of delivery: brown liquid with typical odour

Storage: below 20°C. Do not freeze.