

Amylase FL

1,4- α -D-Glucan glucohydrolase
EC 3.2.1.1

Description:	High concentrated fungal- α -amylase for the cleavage of α -1,4-linkages in starch. The main product of the reaction is maltose. Food grade quality.
Origin:	<i>Aspergillus niger</i>
Application:	degradation of all kinds of starch in the food industry
Activity:	> 40 000 U/ml (method: ASA Spezialenzyme GmbH)
Parameters of reaction:	<u>pH</u> optimum: 5.0, active within pH 3,5 – 7 <u>temperature</u> optimum: 45 – 55°C, active within 40 – 70°C
Dosage:	3 - 20 ml Amylase FL per 100 kg of starch (depending on the reaction time, pH, temperature and composition of starch)
Order-No.:	3205
Form of delivery:	brown liquid with typical odour
Storage:	below 20°C, don't freeze
Stability	loss of activity <10% per year to storage in prementioned conditions

Amylase FL - Fungal-Amylase from *Aspergillus niger*

Temperature /pH- activity- and stability data

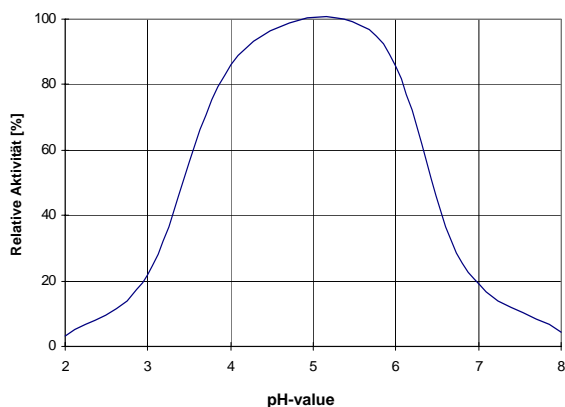


Fig. 1: Influence of pH-value on activity (1% soluble starch; 10 min at 40 °C)

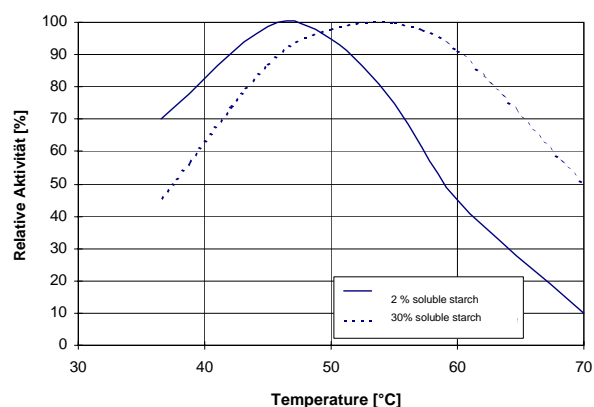


Fig. 2: Influence of temperature on activity (soluble starch in acetate-buffer, 10 min at pH 4)

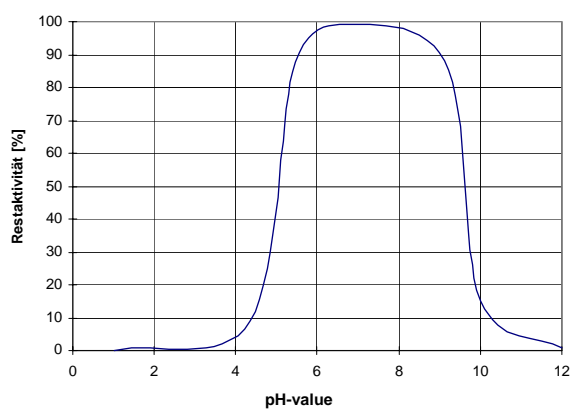


Fig. 3: pH-stability (22 hours at 30°C)

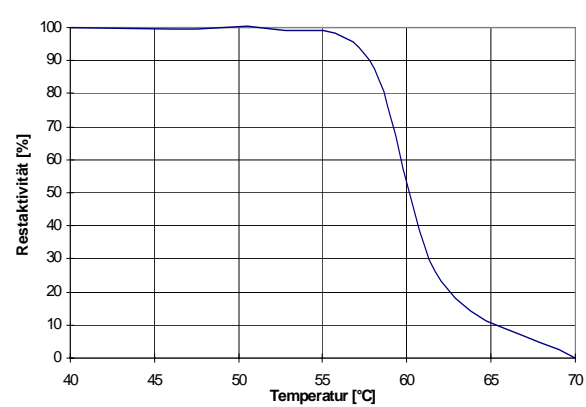


Fig. 4: Thermostability (15 min. at the current temperatures)