Glucoamylase AN

Glykosidase, EC 3.2.1.20

Description:	Standardized fungal Glucoamylase for cleaving starch into glucose units. Glucoamylase AN can be used as a sugar substitute. For example, about 50% of sucrose can be substituted by 250 ml of Glucoamylase AN per 100 kg of flour
Origin:	*Aspergillus niger*, not pathogenic, not genetically modified (approved for food according to AMFEP)
Application:	Complete saccharification of all kinds of starches in the food industry Standardization of wheat flour to improve the quality of taste and even browning
Activity:	Fungal-Glucoamylase: 1 200 Units/ml Fungal-α-Amylase: 500 SKB/ml
Stabilizer:	KCl, $CaCl_2$, preservative (Sodium benzoate and sorbic acid)
Purity:	Glucoamylase AN matches the requirements of the AMFEP (Association of Microbial Food Enzyme Producers)
Dosage:	500 ml Glucoamylase AN per t starch for saccharification in the distillery 1 – 20 mL Glucoamylase AN per 100 kg flour for sugar substitution (depending on reaction time, pH, temperature, composition of starch)
Parameters of reaction:	pH: optimum 3.8 – 4.2; Active at pH 2.0 to 7.0 temperature: optimum 65°C; Active at 20°C to 80°C
Order-no.:	3245
Form of delivery:	brown liquid with typical odour
Storage	below 20°C, do not freeze, stable for at least 1 year.

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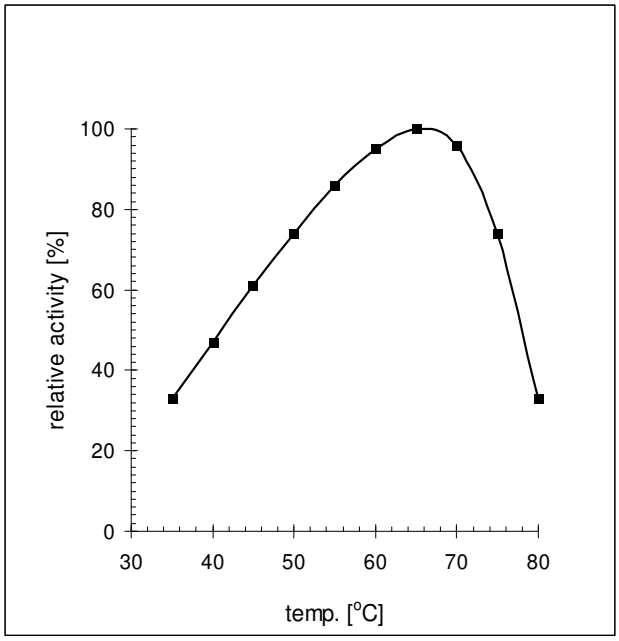
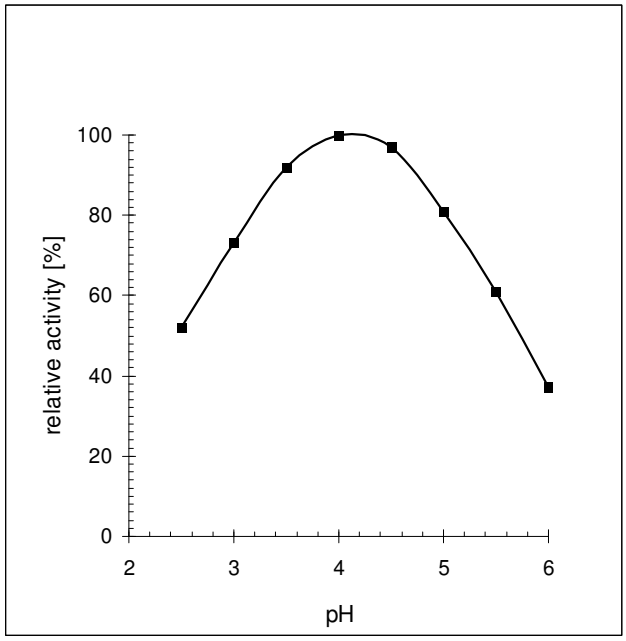


Ill. 1: Influence of temperature on the activity
(30% maltodextrin DE18, pH 4.0)



Ill. 2: Influence of pH-value on the activity
(30% maltodextrin DE18, 60°C)

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