

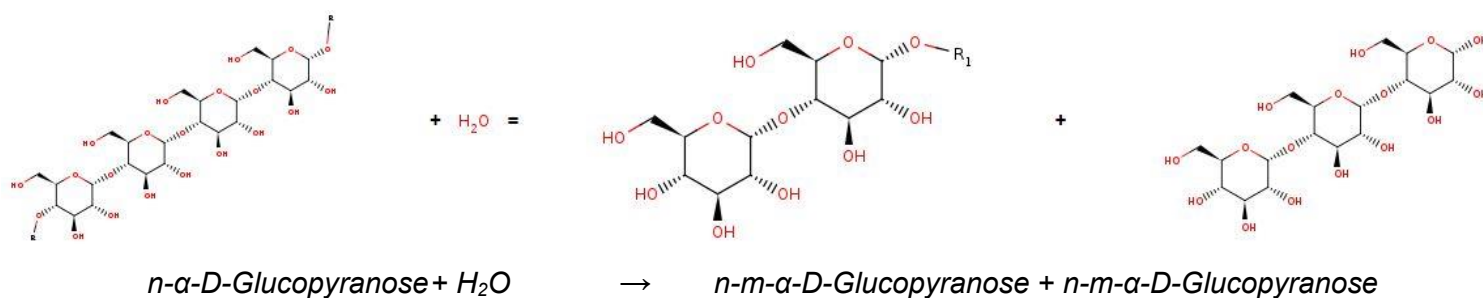
Amylase FL

α -Amylase, E.C. 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.

Catalysed reaction:



Origin:

Aspergillus niger

Activity:

> 40 000 U/ mL (Method: ASA Spezialenzyme GmbH)

Specific activity:

> 700 U/ mg Protein

Application:

Hydrolysis of all sorts of starch.
Food industry

Dosage:

100 – 500 mL Amylase FL per ton starch. The actual dosage is highly dependable on the reaction time, pH, temperature and the composition of the starch.

Parameter: pH Optima: 5.0
 Temperature Optima: 45 - 55°C

active at the range pH 3,5 – 7
active at the range 40 – 70°C

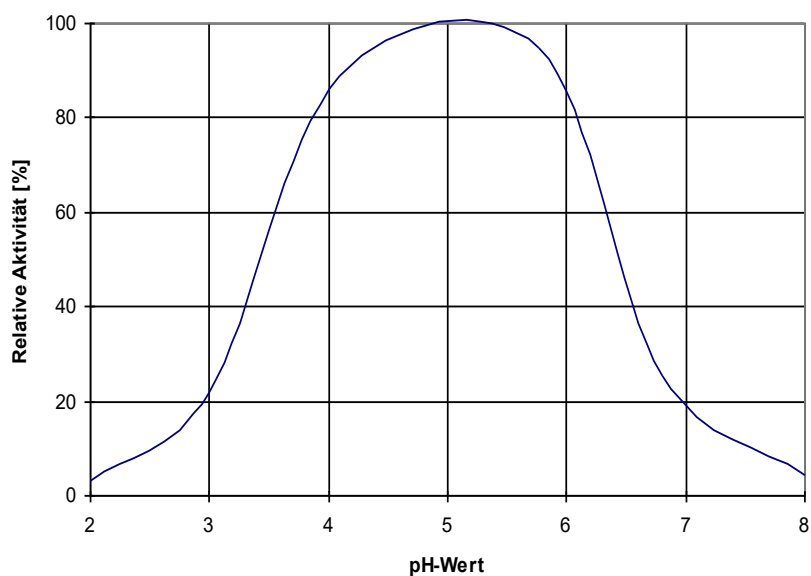


Image 1: pH dependence (1% soluble starch, 10 min at 40°C)

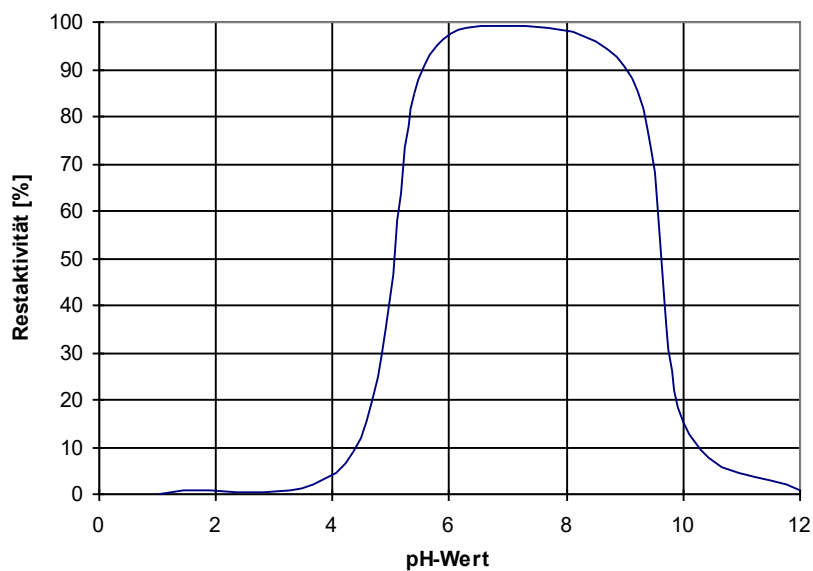


Image 2: pH stability (22 Std. at 30°C)

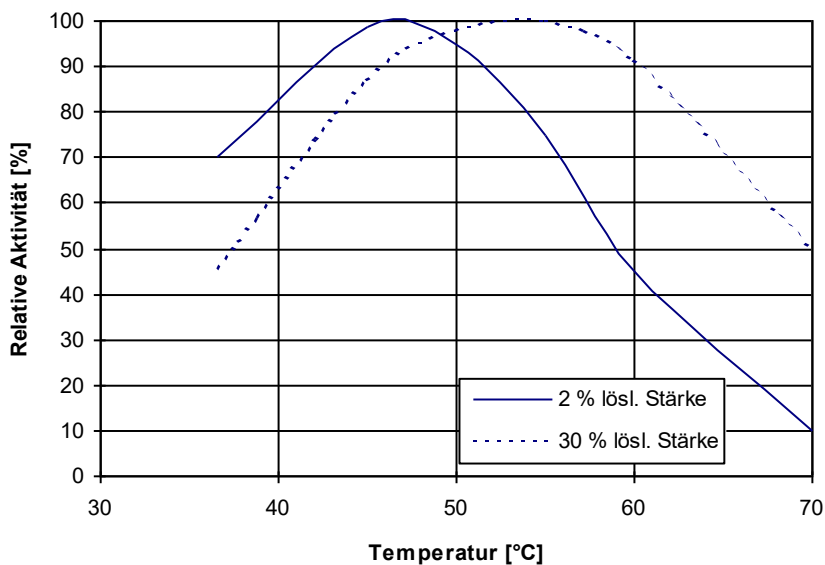


Image 3: Temperature dependence (soluble starch in Acetate-buffer, 10 min. at pH 4)

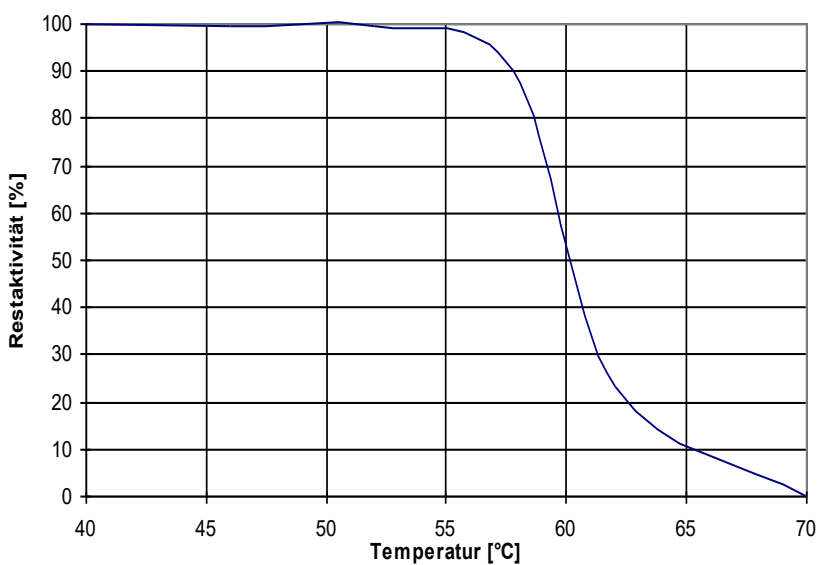


Image 4: Temperature stability (15 min. at shown values)

Article no.: 3205

Form of delivery: Brown suspension with specific odour

Storage: Store cool, 4 – 8°C. Do not freeze. Loss of activity is < 10% per year