

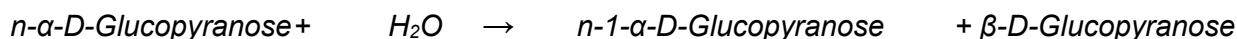
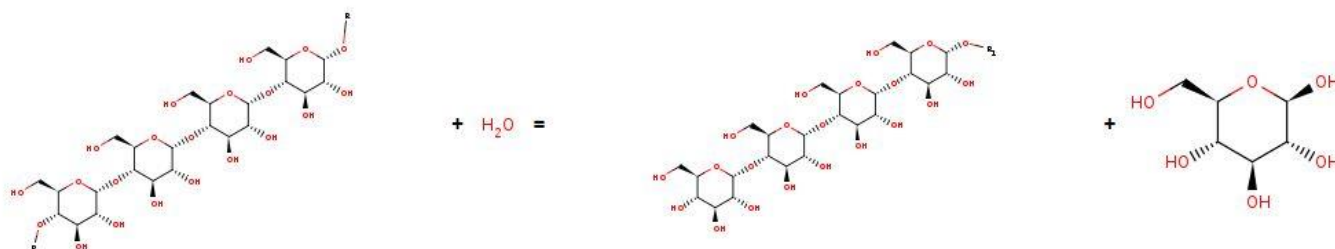
Glucoamylase AN

Glucan-1,4- α-Glucosidase, E.C. 3.2.1.3

Description:

Standardized glucoamylase of fungal origin for breaking down starch into glucose units. Glucoamylase AN can therefore be used as a sugar substitute. Approximately 50% sucrose can be substituted with 250 ml of glucoamylase AN per 100 kg of flour.

Catalysed reaction:



Origin:

Aspergillus niger

Activity:

> 2 000 U/ mL (Method: ASA Spezialenzyme GmbH)

Specific activity:

> 20 U/ mg Protein

Application:

Complete saccharification of all kinds of starches in the food industry
Standardization of wheat flour to improve taste quality and even browning

Dosage: 500 mL Glucoamylase AN per ton starch for saccharification on the distillery (three-day fermentation under standard conditions. 5 – 20 mL Glucoamylase AN per 100 kg flour for sugar substitution (depending on reaction time, pH, temperature and starch composition).

Parameter: pH Optima: 4.1 active at the range pH 2.5 – 6
Temperature Optima: 65°C active at the range 35 – 80°C

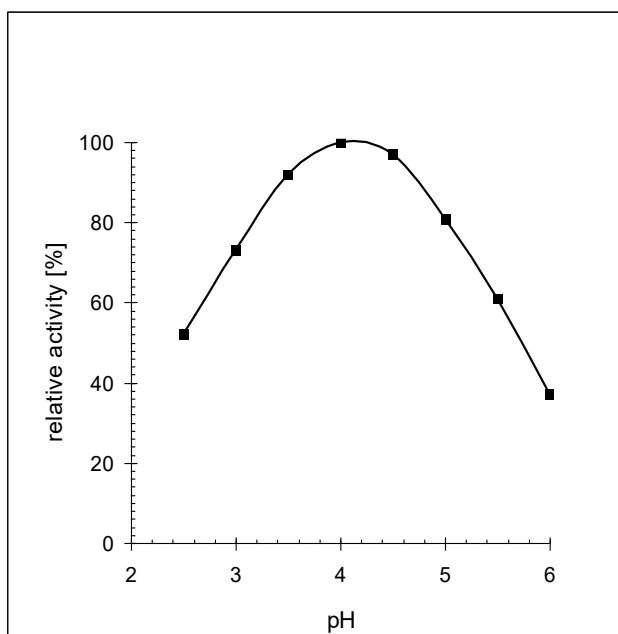


Image 1: pH dependence at 60°C

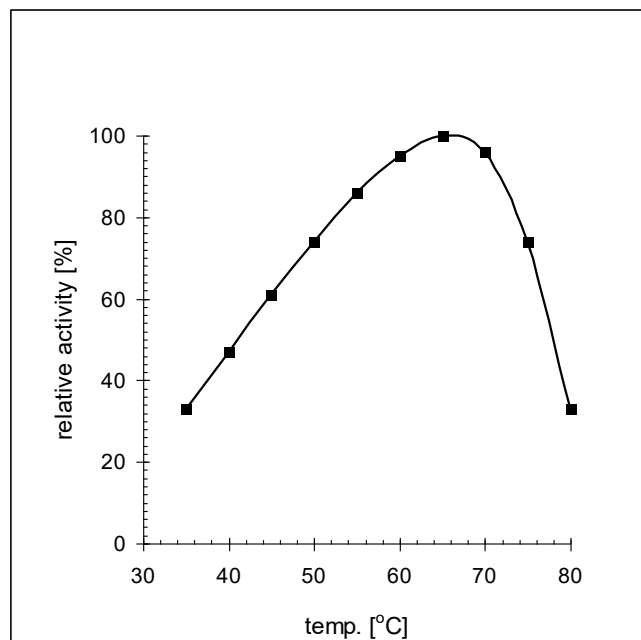


Image 2: Temperature dependence at pH 4

Article no.: 3245

Form of delivery: Brown suspension with specific odour

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