

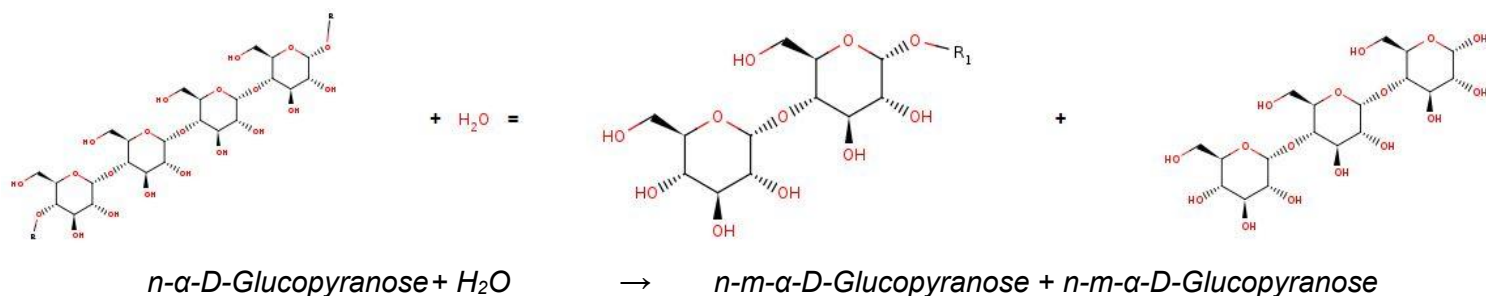
Amylase Thermo

α -Amylase, E.C. 3.2.1.1

Description:

Highly concentrated amylase of bacterial origin with high thermostability. Cleaves the α -1,4-bonds within and at the non-reducing end of the starch molecule. Food grade quality

Catalysed reaction:



Origin:

Bacillus licheniformis

Activity:

> 60 000 U/ mL (Method: ASA Spezialenzyme GmbH)

Specific activity:

> 1 300 U/ mg Protein

Application:

Hydrolysis of all sorts of starch.
Breweries, production of alcohols.
Food industry
Desizing of textiles

Dosage:	~ 150 mL Amylase Thermo per ton cereal starch ~ 300 mL Amylase Thermo per ton other farinaceous raw materials. The dosage depends heavily on parameters like reaction time, pH and temperature.		
Parameter:	pH	Optima: 6 – 6.8	active at the range pH 5.0 – 9.0
	Temperature	Optima: 90 - 95°C	active at the range 50 – 100°C
Article no.:	3190		
Form of delivery:	Brown suspension with specific odour		
Storage:	Store cool, 4 – 8°C. Do not freeze. Loss of activity is < 10% per year		