

## Thermostable $\alpha$ -Amylase for Liquefaction in Starch Industry

Cat. No. ASE-3101

Lot. No. (See product label)

### Introduction

**Description** It is a starch-hydrolyzing alpha-amylase with high heat and pH stability derived from a selected strain of *Bacillus licheniformis*. The enzyme is an endo-amylase that randomly hydrolyses alpha-1, 4-glycosidic bonds to reduce the viscosity of gelatinized starch, producing soluble dextrin's and oligosaccharides.

**Applications** Liquefaction in Starch Industry

**Synonyms** Alpha-Amylase; Thermostable Alpha-Amylase; Liquefaction; for Liquefaction in Starch Industry; Liquefaction in Starch enzyme; starch-hydrolyzing; alpha-amylase; Starch Industry;

### Product Information

**Appearance** inquire

**CAS No.** 9000-90-2

### Usage and Packaging

**Package** 25kg/paper barrel (powder form), 30kg/polyester barrel (liquid form).