

## Heat Stable $\alpha$ Amylase (High Temperature) (Food Grade)

Cat. No. *SUG-001*

Lot. No. (See product label)

### Introduction

**Description** Heat Stable Alpha Amylase (High Temperature) is made from the best strain of *Bacillus licheniformis* through deep fermentation and extraction technique. FDA regards the strain as safety. This food-grade product possesses better heat resistance and keeps adaptable under condition of lower pH. It is applied broadly for “liquidizing” in the industry of starch sugar.

**Applications** Enzyme for Starch Sugar

**Synonyms** Heat Stable Alpha Amylase (High Temperature); Heat Stable Alpha Amylase; Alpha Amylase; High Temperature Alpha Amylase; Starch Sugar

### Product Information

**Source** *Bacillus licheniformis*

**Form** Liquid

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

**Activity** 20,000u/ml

**pH Stability** 5.5-9.0

**Optimum pH** 5.8-7.0

**Optimum temperature** 80-110°C, favorable at 95-105°C

**Unit Definition** 1 unit of Heat-Stable Alpha-Amylase equals to the amount of enzyme which liquefies 1mg of soluble starch to dextrin at 70 and pH6.0 in 1 min.

### Usage and Packaging

**Package** 25kgs/drum, 1.125kgs/drum

### Storage and Shipping Information

**Storage** Should be stored in a cool place avoiding high temperature. Liquid: 3 months at 25°C, activity remain >90%; 6 months, activity remains >80%. Increase dosage after shelf life.