

Glucoamylase (Composite) (Food Grade)

Cat. No. *SUG-002*

Lot. No. (See product label)

Introduction

Description Glucoamylase (Composite) is designed for hydrolyzing into glucose according to the industry of starch sugar.

Applications Enzyme for Starch Sugar

Synonyms high yield fermentable sugars; production of fermentable sugars; glucoamylase enzyme; Alcohol and Starch Enzymes; Fuel Alcohol; Saccharification; fermentable sugars; Starch Enzymes; Glucoamylase (Composite); Glucoamylase

Product Information

Form Liquid

Activity 85,000u/ml

pH Stability 3.5-5.5

Optimum pH 4.0-5.0

Optimum temperature 45-65°C, favorable at 58-65°C.

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.