

## β-Amylase (Food Grade)

Cat. No. *SUG-005*

Lot. No. (See product label)

### Introduction

**Description** β-amylase is a kind of high efficiency enzyme obtained from plant by a series of scientific methods. Enzyme system of this product is pure, activity higher, good tolerance to high temperature and no peculiar smel. It is widely used in high maltose syrup, crystalline maltitol etc.

**Applications** Enzyme for Starch Sugar

**Synonyms** saccharogen amylase; glycogenase; β amylase; 1,4-α-D-glucan maltohydrolase; EC 3.2.1.2; 9000-91-3; Starch Sugar

### Product Information

**Form** Liquid

**CAS No.** 9000-91-3

**Activity** 700,000u/ml

**pH Stability** 3.0-6.5

**Optimum pH** 5.0-6.0

**Optimum temperature** Be stable below 65°C, optimum 55-60°C

**Unit Definition** One β-amylase unit is defined as the amount of enzyme which produce maltose amount per hour from 1.10% starch solutions at 60°C, pH 5.5.

### 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.