Zyme-O-β α amylase (Bacterial)

Other Names
None

Description
Zyme-O- B α Amylase is obtained from Bacillus subtilis and is a liquefaction enzyme which is producing soluble dextrins from starch as well as some small amounts of maltrose and glucose at relatively high temperatures. The enzyme is an endo-α-amylase and it randomly hydrolyzes the α 1,4-glucosidic linkages of starch, hereby rapidly reducing the viscosity.

Application

- - Starch liquefaction
- - Zyme-O-B α Amylase with an activity of approximately. 15,000 RAU Units per g has shown to best perform when used under the following conditions:

Application	Dosage Level	Recommendation
Starch liquefaction	Recommendation: test using 400-500 ml per ton of dry starch basis; then optimise.	Application at pH 6.0–7.0 and temperature 60-90°C. Optimum conditions: pH 6.0-6.5 and temp 65-75°C

- - Upon requirement, it may be recommendable to enhance the enzyme stability at the higher temperatures by adding Calcium ions to the substrate mixture (50-100 ppm).

Packaging
10 & 25 kg Drums