



Zyme-O- F α Amylase (Fungal)

Other Names

None

Description

Zyme-O- F α Amylase is a fermentation produced enzyme obtained from *Asperillus oryzae* and it can both dextrinise and saccharify starch. Meaning that it can be used for starch liquefaction and also saccharification to produce maltose and glucose.

Application

Zyme-O- F α Amylase contains a fungal- α -amylase and the systematic name is 1,4- α -D-glucano-hydrolase (EC 3.2.1.1). The enzyme in Zyme-O- F α Amylase hydrolyzes the 1,4- α -glycosidic linkages in starch and the product has been specially developed to improve fermentation yields in alcohol or beer production. Zyme-O- F α Amylase is a liquid preparation and contains the enzyme protein stabilised with glycerol (E 422) in water.

Zyme-O- F α Amylase (Fungal) has been standardized at 40.000 SKB Units /g.

Packaging

25 kg Drums and 1000 kg IBC containers.