



Zyme-O-Glucoamylase 5

Other Names

None

Description

Zyme-O-Glucoamylase 5 is obtained by fermentation from a selected strain of *Aspergillus niger* and is a saccharification enzyme producing glucose from hydrolyzed starch during the production of beer. Glucoamylase can catalyze the hydrolysis of starch. It decomposes alpha-1,4 heteroside from the non-reductive end of the starch molecule so as to form glucose.

Application

The enzyme in Zyme-O-Glucoamylase 5 is an exo-1,4- α -D-glucosidase (EC 3.2.1.3); the systematic name is 1,4- α -D-glucan-glucohydrolase. Zyme-O-Glucoamylase 5 hydrolyzes the 1,4-linkages in starch and, at a lower rate, also the 1,6- α linkages and the product has been specially developed for a high output glucose production. Zyme-O-Glucoamylase 5 also contains acid α -amylase, but extremely low levels of transglucosidase. The product is a liquid preparation and has been preserved with potassium sorbate and sodium benzoate (E202 and E211).

Zyme-O- Glucoamylase 5 has been standardized at 500 AMG/g.

Packaging

25 kg Drums and 1000 kg IBC containers.