



Zyme-O-HS α Amylase (Heat Stable)

Other Names

None

Description

Zyme-O-HS α Amylase is a fermentation produced and thermostable liquefaction enzyme obtained by fermentation from specially selected classical strain of *Bacillus licheniformis*. This product possesses excellent heat resistance and adaptability under lower pH and calcium ion consistency. It is applied for liquidizing in the industry of starch sugar, alcohol and beer.

Application

- - Zyme-O-HS α Amylase can be used in starch processing operations to generate soluble dextrans and mono-sugars from starch and reduce viscosity. The product is a liquid preparation and contains the enzyme protein stabilized with salt in water.
- - Zyme-O- HS α Amylase has been standardized at 6,000 TAU/g.

Packaging

25 kg Drums & 1,000 kg IBC Containers