

ENZYMES

Zyme-O-HSAA-DS

Description

Zyme-O-HSAA-DS is a heat-stable endo- α -amylase from a non-GMO strain of *Bacillus licheniformis*.

Properties

Zyme-O-HSAA-DS hydrolyses starch α -1,4-glucosidic linkages randomly and produces starch liquefaction. It reduces the viscosity of starch slurries quickly and releases soluble dextrans as well as some small amounts of maltose and glucose at very high temperature. It is suitable for use in organic products.

Use

Zyme-O-HSAA-DS was developed specifically for starch liquefaction. It is suitable for use in organic products.

Dosage and Addition

550–650 g/1000 kg cereals at pH 5.0–7.0 and temperature up to 212°F (100°C).

Optimum conditions of use: pH 5.5–7.0 and 167–203°F (75–95°C).

Add to the mash during starch liquifaction.

Please contact your ATPGroup Brewing Products Specialist for assistance with optimizing the enzyme use to meet your requirements.

Storage and Shelf Life

Store in original unopened package in a cool and dry environment, max 39–46°F (4–8°C) to retain maximum activity. The integrity of the product is guaranteed only if it is stored as indicated in this Technical Data Sheet.

Packaging

Zyme-O-HSAA-DS is available in 1 kg and 25 kg packaging. Larger sizes available by special order.

Product for Professional Use Only

Non-GMO, no flavorings/color additives added

Preservative-free and conforms to FCC-recommended specifications for food enzymes

Please refer to the SDS for safe handling requirements.