GLUCOAMYLASE

DESCRIPTION
Glucamylase is an enzyme preparation which decomposes starch into glucose by tearing-off glucose units from the non-reduced end of the polysaccharide chain. It is derived by submerged fermentation of a specially selected producer strain of Asp. niger.

UNITS OF ACTIVITY
Enzyme activity is expressed in glucamylase units, representing the amount of enzyme which catalyses liberates 1 µmol of glucose from 1% of starch solution in 1 min, at pH - 4.7, and at T - 30°C.

STANDARDS
1 000 / 4 000 U/g

PHYSICAL PROPERTIES
External appearance - powder and liquid
Colour - brown
Dry substance - over 35%
Solubility - water-soluble enzyme component

APPLICATION
For saccharification of liquid starch in the preparation of amylaceous hydrolysates and of crystal glucose, in the brewing of beer with low dextrine content, in the production of bread and juices.

STORAGE
Liquid preparation - in dry and well ventilated facilities in maximum temperature 10°C
Powder or granules - in the original container, well-closed, in dry and well-ventilated facilities, protected from direct sunlight.

SHELF LIFE
To maintain optimum enzyme activity, this product should be stored in a cool, dry place in a tightly sealed container. When properly stored, this product can be expected to lose less than 10% of its activity in twelve months for powdered form and six months for liquid preparation.

PACKING
Liquid preparation Plastic drums of 20, 40, 60 or 120 litres.
Powder or granules - Polyethylene bags of 10, 15 and 20 kg.

Biovet’s enzymes are KOSHER certified products. They are produced by non-GM micro organisms.