



SCIENCE TECHNICS SDN BHD

(CO. NO. 347481-K)

NO. 16 JALAN WAWASAN 1/KU7 SUNGAI KAPAR INDAH
42200 KLANG SELANGOR DARUL EHSAN MALAYSIA
TEL : 603 - 3291 7001 , 3291 7009 , 3291 7012 FAX : 603 - 3291 0809
Email : stsb@sciencetechnics.com.my
(GST ID NO: 000706232320)

Product Description and Specification

FUNGAL AMYLASE 140,000SKB (A digestive enzyme preparation)

Description Fungal Amylase 140,000SKB is a fungal amylase preparation standardized by addition of maltodextrin.

Fungal Amylase 140,000SKB is produced from a purified fungal amylase preparation from a selected strain of *Aspergillus oryzae*. The enzyme hydrolyses the alpha-1,4-glucosidic linkages in amylose and amylopectins forming dextrans and maltose.

Fungal Amylase 140,000SKB contains low levels of side activities, e.g. amyloglucosidase and proteinases.

Specification

Appearance : The product is a yellowish powder with beige specks of enzyme concentrate.

Solubility : The active ingredients of Fungal Amylase 140,000SKB are readily soluble in water.

Moisture : Fungal Amylase 140,000SKB contains a maximum of 12% moisture.

Activity Fungal Amylase 140,000SKB has a declared activity of 140,000SKB Units/g. There is typically an overfill of 6 – 10% during production.

The analytical method is available on request.

Heavy Metal Content Fungal Amylase 140,000SKB complies with Malaysian Food Laws with respect to heavy metals. Typical analysis is :

Heavy Metal Limits

Lead	Max 0.5 mg/kg
Arsenic	Max 1 mg/kg
Cadmium	Max 1 mg/kg
Mercury	Max 0.05 mg/kg

Microbial Count Fungal Amylase 140,000SKB complies with FAO/WHO JECFA recommended specifications for food grade enzymes. Maximum limits are as follows:

Total Count	< 5 x 10 ⁴ per gram
Moulds	<10 ² per gram
Coliforms	Absent in 25g
E.coli	Absent in 25g

GMO Status No genetic modification technology is involved in the production of the enzyme component of Fungal Amylase 140,000SKB.

The carrier used in production of Fungal Amylase 140,000SKB is food grade non-GMO tapioca starch based maltodextrin.

Fungal Amylase 140,000SKB can therefore be described as a non-GMO product.

Storage Fungal Amylase 140,000SKB should be stored in a dry place and cool.

Storage in an air-conditioned room is recommended.

The product has an overfill and when stored in an air-conditioned room it has a shelf life of 12 months from production date.

Storage under direct sunlight or in hot rooms or warehouses may result in a shorter shelf life.

Packaging Fungal Amylase 140,000SKB is available in 10kg plastic-lined carton boxes.

Application Fungal Amylase 140,000SKB is typically a major component of digestive enzyme blends. It acts rapidly on gelatinized (cooked) starch and in this way alleviates feeling of discomfort after a meal.

Digestive enzyme blends typically also include proteases. In more elaborate blends lipases, cellulases and lactase may be added.

More information is available on www.enzymetechnicalassoc.com.