



Product Description and Specification

FUNGAL AMYLASE 85,000SKB

Description

Fungal Amylase 85,000SKB is a fungal amylase preparation standardized by addition of food grade tapioca starch.

Fungal Amylase 85,000SKB 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 85,000SKB contains low levels of side activities, e.g. amyloglucosidase and proteinases.

Specification

- Appearance : The product is a white powder with beige specks of enzyme concentrate.
- Solubility : The active ingredient of Fungal Amylase 85,000SKB is readily soluble in water. The carrier of food grade tapioca starch is insoluble.
- Moisture : Fungal Amylase 85,000SKB contains a maximum of 12% moisture.

Activity

Fungal Amylase 85,000SKB has a declared activity of 85,000SKB Units/g. There is typically an overfill of 6 – 10% during production.

The analytical method is available on request.

Heavy Metal Content

Fungal Amylase 85,000SKB 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 85,000SKB 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 85,000SKB.

The carrier used in production of Fungal Amylase 85,000SKB is food grade non-GMO tapioca starch.

Fungal Amylase 85,000SKB can therefore be described as a non-GMO product.

Storage Fungal Amylase 85,000SKB 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 85,000SKB is available in 10kg plastic-lined carton boxes.

Application Fungal Amylase 5000SKB is recommended for Flour Correction in flour mills.

A separate leaflet is available.

Date of Issue: March 2021