



(For Sugar Industry)

Product Description and Specification

BACTERIAL AMYLASE 80 ST

Description

Bacterial Amylase 80 ST is a bacterial endo α -amylase (EC3.2.1.1) preparation derived from *Bacillus amyloliquefaciens*.

The enzyme catalyses the hydrolysis of starch to produce soluble dextrins.

In the sugar industry Bacterial Amylase 80 ST can be used to hydrolyse starch in both the processing of cane as well as the refining of raw sugar.

Features

- | | |
|------------------------|------------------------|
| 1. Appearance | - A light brown liquid |
| 2. Optimum Temperature | - 70°C |
| 3. Working Temperature | - 80 - 90°C |
| 4. Optimum pH Range | - 5.5 – 6.0 |
| 5. Working pH Range | - 5.5 – 8.0 |

Dosage for Sugar

Dosage for Clarified Juice : 9ppm

Industry Applications

Dosage for Raw Sugar : 15 – 30ppm

Because of a large variability in the starch content the dosage may need to be optimized upwards or downwards.

Inactivation

Bacterial Amylase 80 ST will be inactivated at temperatures of 80 – 83°C under alkaline conditions.

Potential users are required to check for inactivation before using Bacterial Amylase 80 ST in commercial production.

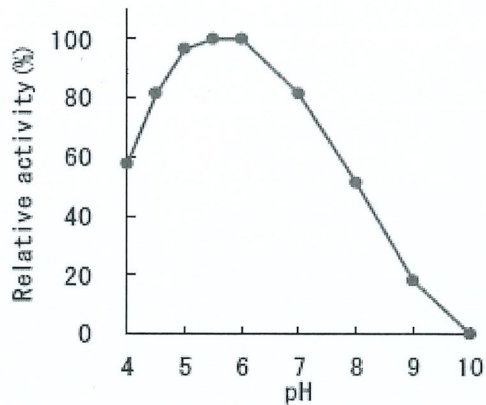
Halal Status

Bacterial Amylase 80 ST is formulated in Malaysia from an imported Halal concentrated enzyme.

A Halal Certificate from JAKIM for the Malaysian formulated product is available

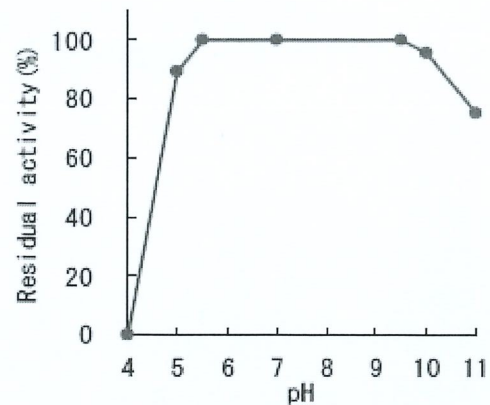
pH & Temperature Profile of Bacterial Amylase 80 ST

pH and Activity



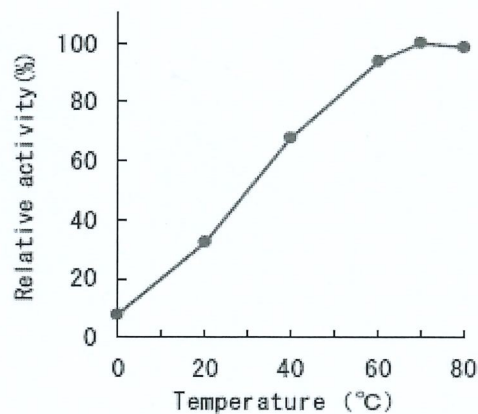
40°C, 6 min incubation

pH stability



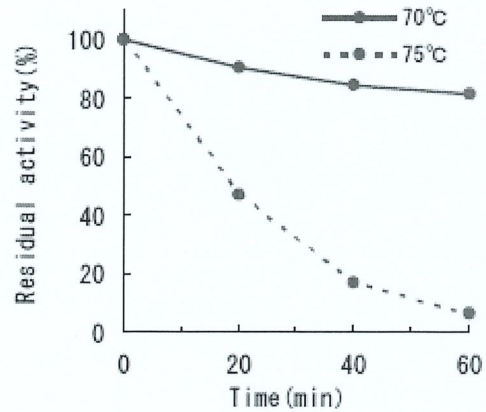
30°C, 24 hrs incubation

Temperature and Activity



1.3% soluble starch, H6.0, 6min incubation

Thermostability



0.5mmol/L Ca²⁺, 19mmol/L Na⁺, pH6.0 incubation

Packing

Bacterial Amylase 80 ST is available in 25kg jerry can

Storage

Bacterial Amylase 80 ST is to be stored in a cool place.

Storage in air-conditional conditions is preferable.

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