



## Product Description and Specification

### FUNGAL AMYLASE 5000SKB

#### Description

Fungal Amylase 5000SKB is a fungal amylase preparation standardized by addition of food grade tapioca starch.

Fungal Amylase 5000SKB 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 dextrins and maltose.

Fungal Amylase 5000SKB 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 5000SKB is readily soluble in water. The carrier of food grade tapioca starch is insoluble.
- Moisture : Fungal Amylase 5000SKB contains a maximum of 13% moisture.

#### Activity

Fungal Amylase 5000SKB has a declared activity of 5000SKB Units/g. There is typically an overfill of 6 – 10% during production.

The analytical method is available on request.

#### Heavy Metal Content

Fungal Amylase 5000SKB 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 5000SKB complies with FAO/WHO JECFA recommended specifications for food grade enzymes. Maximum limits are as follows:

|             |                                |
|-------------|--------------------------------|
| Total Count | < 5 x 10 <sup>4</sup> per gram |
| Moulds      | <10 <sup>2</sup> 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 5000SKB.

The carrier used in production of Fungal Amylase 5000SKB is food grade non-GMO tapioca starch.

Fungal Amylase 5000SKB can therefore be described as a non-GMO product.

**Storage**

Fungal Amylase 5000SKB 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 5000SKB is available in 10kg plastic-lined carton boxes.

**Application**

Fungal Amylase 5000SKB is recommended for

- |   |                               |   |                            |
|---|-------------------------------|---|----------------------------|
| 1 | Flour Correction              | - | Separate leaflet available |
| 2 | Use in Production of Crackers | - | Separate leaflet available |

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