



SPCo., Inc

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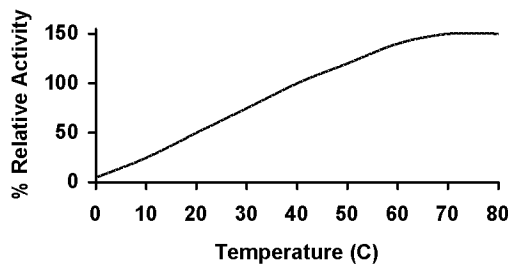
BACTERIAL AMYLASE

DESCRIPTION

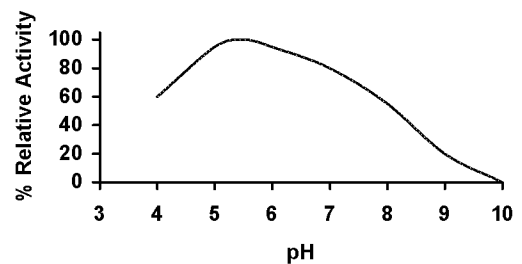
BACTERIAL AMYLASE is a food grade bacterial alpha amylase from *Bacillus subtilis*. This enzyme randomly hydrolyzes the -D-1,4 glycosidic linkages of starch to produce soluble dextrans and low levels of glucose.

CHARACTERISTICS

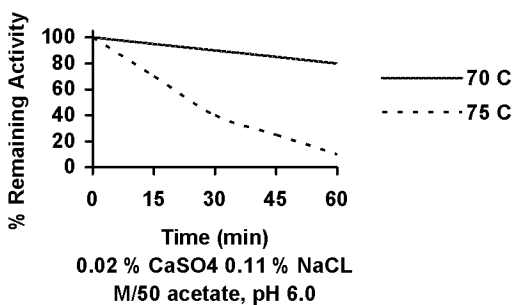
Effective of Temperature on Activity



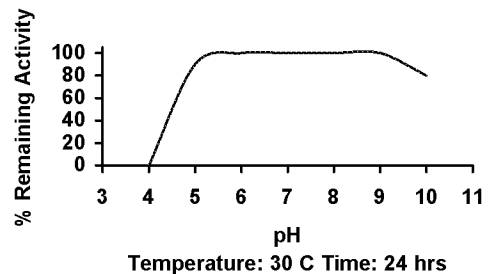
Effect of pH on Activity



Thermostability



pH Stability



- **BACTERIAL AMYLASE** is supplied as an off-white powder which is readily miscible in water and as a stabilized liquid with a specific gravity ranging from 1.15-1.20 g/ml.
- This product is sold as a 100,000 BAU/g powdered concentrate and as a 35,000 BAU/ml liquid.
- **BACTERIAL AMYLASE** powder can be sold as a custom blend at any strength below that given.

BACTERIAL AMYLASE contains calcium bound tightly to the enzyme. Low levels of added calcium further stabilize the product (both protease and amylase) at temperatures above 60°C. Calcium concentrations from 30 to 75 ppm on a dry substance basis are adequate for enzyme usage at temperatures up to 85 °C. Although the enzyme is substrate stabilized at dry substance levels between 10 to 40%, the starch dry solids there is no appreciable effect on the stability of the alpha-amylase. Levels below 10% dry substance may diminish effective stability.

STORAGE & PACKAGING

Please inquire about our available packaging options.

This product should be kept in a cool dry location. The container should be kept closed when not in use. Exposure to high humidity and temperature is not recommended.

HANDLING

Please refer to the Material Safety Data Sheet and the Enzyme Technical Association publication - *Working Safely With Enzymes*.