



Profile Summary:

Alpha-amylase (15g) – Sufficient for mashing up to 20 lbs. of starch

APPLICATION: Thermostable powdered Alpha-amylase enzyme for hydrolysis of long-chain starch molecules into short-chain dextrans. For use in mashing of grains, potato or any other starch-based substrate prior to saccharification (with Glucoamylase) and ethanolic fermentation.

DIRECTIONS:

Add 1/3 of the sachet contents to the mash. After boil, adjust temperature to 185–203°F (85–95°C), add the other 2/3 of the sachet and hold temperature for 60 minutes before cooling.

Optimum pH is 6 to 6.5.

Enzyme is stable up to 230°F (110°C).

Optimum activity at 185–203°F (85–95°C).

Note: all enzymes require typically 50ppm calcium ions for maximum activity and stability.

Declared Pack Weight: 15g e

BBE: 24 Months

Ingredient Declarations: Dextrose monohydrate, alpha-amylase enzyme (soy).

Allergen Declarations: See ingredients in bold.



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