



ENDOZYM[®] Alphamyl PF NaCl

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 Enzyme based on thermostable alpha-amylase of bacterial origin

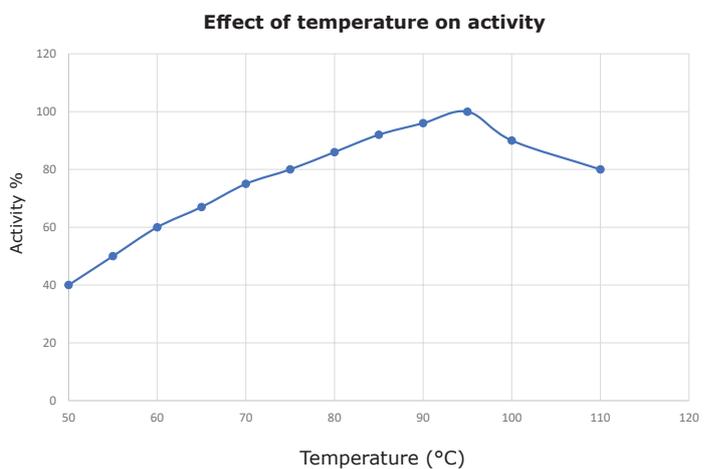
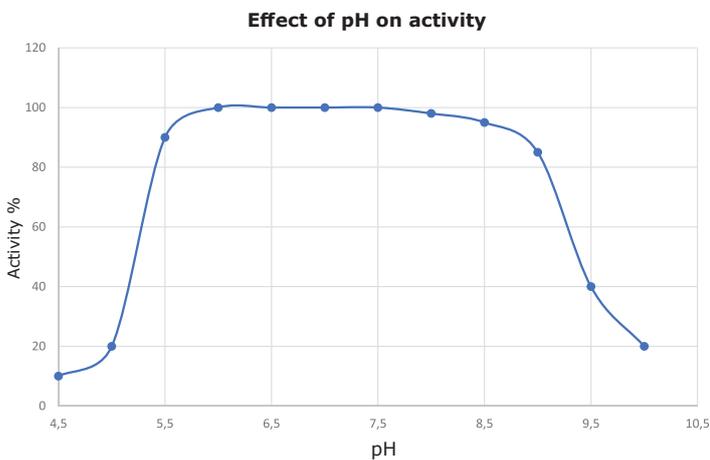
→ DESCRIPTION

ENDOZYM[®] Alphamyl PF NaCl is a highly concentrated product based on thermostable α-amylase in liquid form produced by submerged bacterial fermentation of *Bacillus licheniformis*. Its use is mainly recommended in the production of vegetable drinks derived from cereals, such as rice, oats and barley. Its action allows the rapid reduction in the viscosity of the mass of water and cereals, and, at the same time, helps to enhance the natural sweetness of the drink. With an optimal temperature range between 80°C and 100°C, this enzyme can also be used in brewing production, during the mashing phase, in order to promote starch hydrolysis and its rapid transformation into soluble maltose, glucose and dextrans.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Enzyme preparation based on thermostable endo-alpha amylase enzyme of bacterial origin
 Optimal conditions of use:

- Temperature between 94 and 98°C. However, the compound is active at temperatures between 80 and 110°C
- pH between 5.8 and 7. The compound is still active at pH values between 5.5 and 9



Reference: ENDOZYM_ALPHAMYL_PF_NACL_TDS_EN_1261021_FOOD_USA





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→ DOSAGE AND APPLICATION TIME

Complete starch hydrolysis occurs within a time window that can range from 60 to 120 minutes, with a 0.5-1.2 kg/T dosage of starchy material.

Dose and application time may vary according to the temperature and pH of the compound and the nature of the cereal from which the mass to be treated derives.

In case of doubt, it is advisable to determine the exact concentration of starch in the solution by means of laboratory tests.

→ METHOD OF USE

The product is added to the mixing water and homogenised to facilitate hydrolysis

→ ADDITIONAL INFORMATION

ENDOZYM® Alphamyl PF NaCl is a preparation compliant for use in agri-food processes, pursuant to WHO, FAO, JECFA and FCC provisions concerning food-grade enzymes. The product complies with EEC Regulations for application in the agri-food sector.

Xylanase produced by natural microorganism *Bacillus licheniformis* (GMO-free, NO self-cloning).

Microbiological purity:

Live mesophilic aerobic microorganisms <50,000/g

Enterobacteriaceae <10/g

Coliform bacteria <30/g

Salmonella negative in 25 g

Staphylococcus aureas absent in 1 g

Negative antibacterial activity

Mycotoxins absence of declarable quantities

Reduced sulphates <30/g

Heavy metals:

Cadmium <0.5 mg/kg

Mercury <0.5 mg/kg

Arsenic <3 mg/kg

Lead <5 mg/kg

→ STORAGE AND PACKAGING

Store in original sealed packaging, away from sources of light, in a cool, dry place with no odours, at temperatures between 5 and 15°C. Do not freeze.

Net 25 kg plastic jerry cans.

