



Aum Enzymes
India's #1 Speciality Enzyme Products

STARCHZYME A

Specialty fungal alpha amylase

BENEFITS

Unique feature to work at very temperature and pH
Eco-friendly and biodegradable
High activity, thus economical in use and storage
Significant reduces overall process

DESCRIPTION

Starchzyme A is fungal alpha amylase produced by a selected strain of *Aspergillus species*. The enzyme will hydrolyze 1, 4 alpha D glucosidic bonds in liquefied starch to maltose. Starchzyme A is high performance maltose syrup producing enzyme.

PRODUCT SPECIFICATION: POWDER

Parameters	Operational range	Optimal range
Temperature	40°C to 60°C	45°C to 55°C
pH	4 to 6	4.5 to 5.5
Form & appearance	Free flowing Powder & liquid Light yellow to off white color	
Enzyme type	Alpha amylase	
Microbial source	<i>Aspergillus species</i>	

PAKAGING:

Enzymes products are available in 25 Kilogram HDPE fiber drum for powder products. Special packaging is also available on request.

SAFETY

The product is produced under hygienic condition and is subject to stringent quality control.

Toxicology

The product produced by GRAS microorganism and is classified as non toxic.

Biodegradability

Product is Biodegradable.

Handling precaution

Enzymes are proteins and inhalation of dust or aerosols may induce sensitization and may cause allergic reactions in sensitized individuals. Some enzymes may irritate the skin, eyes and mucous membranes upon prolonged contact.

Liquid enzyme products may create inhalable aerosols if splashed or vigorously stirred. Spilled product material should therefore be flushed away with water.

STORAGE:

Enzyme products should be stored in a cool dry place. When stored below 35°C products will maintain its declared activity for at least 24 months. The enzyme preparation should not be left in

direct sunlight for extended periods. Liquid preparation should not be frozen.

REGULATORY INFORMATION:

EEC Classification

In concentration form, the liquid enzymes products are classified as “sensitizers by inhalation” under the terms of EEC directive 88/379.

TECHNICAL DATASHEET

Usage Guideline:

There are many factors that influence liquefaction with Starchzyme A such as:	
Type of raw material	Dry substance (DS)
Type of process and equipment	Temperature and pH of the process
Process time	
Product	Dosage[%]
Starchzyme-M for Starch Industry	0.1 to 0.25 kg/Metric tons of starch substrate (Dry Substrate)
“High Maltose Syrup” produced by first liquefying starch to DE 10-20 and then adjusting the pH and temperature to 35 to 40° C. and a pH around 4.5 to 5.5, respectively. Technical datasheet given with each product are only given as usage guidelines, but tests should be carried out under local conditions to fix the optimum dosage for the machine type and condition.	

TECHNICAL SERVICE: Aum Enzymes technical service laboratory shall be pleased to provide more information covering specific applications for all products or discuss any practical problem which many occur in the industry.

AUM ENZYMES

30, Bhakti Nagar, Nr. Jalaram Mandir, BORSAD-388 540.

Dist.Anand.(Gujarat)India.

Mobile: +91-9898383455

E-mail: info@aumenzymes.com, aumenzymes@gmail.com.

Website: www.aumenzymes.com