



Aum Enzymes
India's #1 Speciality Enzyme Products

STARCHZYME P

Heat stable amylopullulanase

BENEFITS

Unique feature to work at very high temperature and low pH
Reduction of DP4+ oligosaccharide in the final product
Eco-friendly and biodegradable
High activity, thus economical in use and storage

DESCRIPTION

Starchzyme P is a heat stable bacillus amylopullulanase enzyme preparation produced from thermophilic strain of *Bacillus species*. The enzyme will randomly hydrolyzed 1, 4 alpha & 1, 6 alpha-D-glucosidic linkages of the liquefied starch. Starchzyme P is high performance starch saccharification enzyme. The enzyme preparation contains non standardized amounts of side enzyme as amyloglucosidase.

In starch industry, Starchzyme P is used for saccharification of starch for production of dextrose, and glucose syrup of various specifications.

Also, Starchzyme P is used for one step liquefaction & saccharification of starch.

PRODUCT SPECIFICATION:

Parameters	Operational range	Optimal range
Temperature	40°C to 75°C	45°C to 65°C
pH	4.0 to 7.0	4.0 to 6.5
Form & appearance	Free flowing brown colour powder/Liquid	
Microbial source	<i>Bacillus acidopullulans</i>	

PAKAGING:

Starchzyme P available in 10/25 kilogram HDPE fiber drums. 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 25°C products will maintain its declared activity for at least 12 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 P, such as:	
Type of raw material	Dry substance (DS)
Type of process and equipment	Temperature and pH of the process
Process time	
Product	Dosage[% DS]
Starchzyme-P for starch saccharification	0.4-0.8 kg/Metric tonne of starch substrate (Dry Substrate) with holding time of 48-96 hours
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

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