



Fungal alpha Amylase 100000 FCC DU

Aum Enzymes
India's #1 Speciality Enzyme Products

Benefits

Effective in the management of food digestion & nutrition
Standardized activity for convenient formulation
Convenient for tabulating or capsulation & syrup

Description

Fungal alpha Amylase 100000 FCC DU an enzymes Amylase produced from selected strains of NON GMO *Aspergillus oryzae*

Fungal alpha Amylase 100000 FCC DU an enzyme which breaks down (hydrolyzes) starch, the reserve carbohydrate in plants, and glycogen, the reserve carbohydrate in animals, into reducing fermentable sugars, mainly maltose, and reducing nonfermentable or slowly fermentable dextrins.

PRODUCT SPECIFICATION

Parameters	Operational range
Temperature range	30°C to 55°C
pH range	4 to 8
Form & appearance	Light yellow to off white powder
Activity of enzyme	Fungal Alpha Amylase 100000 FCC DU/g
Microbial source: Fungal origin	<i>Aspergillus oryzae</i>

PACKGING:

Fungal alpha Amylase 100000 FCC DU/g available in 25 kilogram HDPE drum. 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 preparations 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 SERVICE:

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

AUM ENZYMES

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