



A U M E N Z Y M E S

Fermentzyme-AH

Heat stable specialty alpha amylase

Aum Enzymes
India's #1 Speciality Enzyme Products

DESCRIPTION

Fermentzyme-AH is a heat stable bacterial alpha amylase enzyme preparation produced from thermophilic strain of *Bacillus species*. The enzyme will randomly hydrolyzed 1, 4 alpha-D – glucosidic linkages in gelatinized starch into soluble dextrin's and oligosaccharides. Fermentzyme-AH is high performance starch liquefaction enzyme.

Fermentzyme-AH is heat stable bacterial alpha-amylase high temperature starch liquefaction enzyme to be used in alcohol industry for thinning of starch in distilling mashes.

PRODUCT SPECIFICATION:

Parameters	Operational range	Optimal range
Temperature	75°C to 110°C	85°C to 105°C
pH	5.0 to 7.5	5.0 to 7.5
Form & appearance	Liquid ,Brown colour	
Enzyme type	Heat stable alpha amylase	
Enzyme Activity	120000 IU/ml	
Microbial source	<i>Bacillus species</i>	

PAKAGING:

Fermentzyme-AH available in 50 kilogram jerry can. 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 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

There are many factors that influence liquefaction with Fermentzyme-AH, such as:	
Type of raw material	
Type of process and equipment	
Temperature and pH of the process	
Process time	
Dry substance (DS)	
Product	Dosage
Fermentzyme-AH for alcohol industry	0.3-0.6 kg / Metric tonne of Mash
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.	

TECHNICAL SERVICE: AumEnzymes 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.

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