

Food-grade Glucoamylase (Solid, 100,000 U/g)

Product Number: FE28

Shipping and Storage

1. This product is an active biological agent. During transportation and storage, it should be kept away from light, at low temperatures, dry, and ventilated.
2. This product is originally packaged in a cool and dry environment, with a shelf life of 12 months.

Component

Component	FE28
Food-grade Glucoamylase (Solid, 100,000 U/g)	25kg/barrel

Description

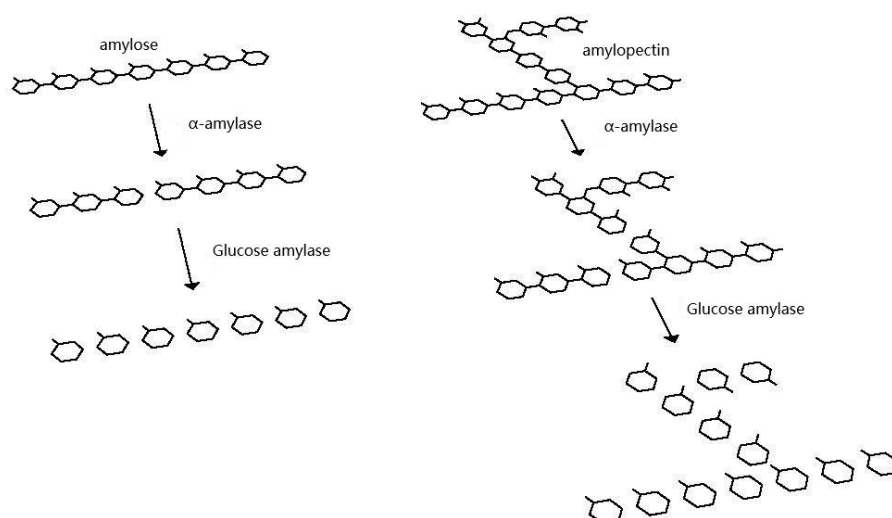
Food grade glucoamylase is refined by liquid deep fermentation, ultrafiltration and other processes using *Aspergillus niger*. It uses starch as a substrate and, under certain conditions, sequentially hydrolyzes α -1,4-glucoside bonds from the non reducing end of starch to produce glucose. It can also slowly hydrolyze α -1,6 glucoside bonds to produce linear polysaccharides. This product can be used in industries such as starch sugar, brewing, seasoning, maltose, and dextrin.

Application

1. The hydrolysis performance of the product is stable, which is beneficial for the stable production of the factory;
2. The application process is simple and easy to operate;
3. Promoting the hydrolysis of starch raw materials can improve their utilization efficiency.

Mechanism of action

Glucosidase, also known as amylase, uses starch as a substrate and hydrolyzes α -1,4-glucoside bonds starting from the non reducing end of starch under certain conditions to produce glucose. It can also slowly hydrolyze α -1,6 glucoside bonds to produce linear polysaccharides.



Operating conditions

1. Effective temperature range: 30°C -65°C; Effective pH range: 3.5-6.0
2. Optimal temperature range: 50°C -60°C; Optimal pH range: 4.0-5.0



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Appearance

Light yellow to brownish yellow solid powder. Due to factors such as fermentation materials and cycles, there may be slight differences in color, but it will not affect the effectiveness of use.

Standard

This product complies with the relevant provisions of GB 1886.174 "National Food Safety Standard - Food Additives - Enzyme Preparations for Food Industry". The specific product quality standards are as follows:

Project		Indicator
Fineness (40 target pass rate),%		≥ 80
Dry weight loss, %		≤ 8.0
Lead (Pb)/(mg/kg)		≤ 5.0
Total arsenic (calculated as As)/(mg/kg)		≤ 3.0
Total colony count/(CFU/g)		≤ 50000
Coliform bacteria/(CFU/g)		≤ 30
Escherichia coli	(CFU/g)	< 10
	(MPN/g)	≤ 3.0
Salmonella (25g)		Not detected

Usage

The recommended dosage is 0.5-1.0kg enzyme preparation per ton of raw materials. However, due to differences in application fields, raw material composition, and process parameters among factories, the actual addition method and amount of this product should be determined through experiments. Extinguish and jump in: inactivate at 90°C for 30 minutes.

Note

Enzyme preparations are proteins, and inhaling dust or suspended particles may cause allergic reactions in people. If exposed to certain enzymes for a long time, it may irritate the skin, eyes, and mucous membranes; Splashing and strong agitation may cause inhalable dust. It is recommended to wear protective clothing, gloves, and eye or face protection.