INTRODUCTION

Amylase TT-12L is an amylase enzyme used in detergents for laundry as well as automatic dishwashing. Amylase TT-12L facilitates the removal of starch containing stains, e.g. from pasta, potato, gravy, chocolate, and baby food. Dried-up starch is difficult to remove at medium to low temperatures, especially with detergents of modest alkalinity. It adheres to the surface of laundry and dishes, acting as a glue for other stain components. Amylase TT-12L hydrolyzes the starch into dextrins and sugars which are readily dissolved in the washing liquor.

Amylase TT-12L is an alpha-amylase produced by submerged fermentation of a genetically modified *Bacillus* microorganism.

ENZYME PROPERTIES

Amylase TT-12L is active over a broad range of pH values from 7 – 9.5, with an optimum of pH 8.0. The enzyme is also active over a broad temperature range from 30°C to 90°C, with an optimum performance at 55°C

TYPICAL CHARACTERISTICS

Activity minimum 240 KNU/g
Appearance: brown liquid
Bulk density 1.15-1.2
Amylase TT-12L is completely miscible with water

USE IN DETERGENT FORMULATIONS

Recommended dose rate in detergent formulations is 0.1 – 0.5%w/w of detergent formulation, but determination of optimum dose should be based upon wash conditions, detergent formulation, detergent dose/wash & level of cleaning performance desired.
PACKAGING

Amylase TT-12L is available in 25Kg jerry cans or 1 tonne IBC’s.

STORAGE STABILITY

To maintain optimum activity, store at moderate temperatures (below 25°C), in the original containers and with the lid closed or bag sealed. The product will retain its declared activity for at least 6 months.

SAFETY AND ENZYME HANDLING

Open in a well-ventilated environment. In case of accidental spillage or contact with skin/eyes, promptly rinse with water for at least 15 minutes. Spillages of liquid enzyme should be cleared with a low-pressure water source (avoiding the formation of aerosols). For more detailed information please refer to the Material Safety Data Sheet for these products.