



## Amylase TT-500

An Enzyme Supplies alkaline amylase for laundry detergents & auto dishwashing

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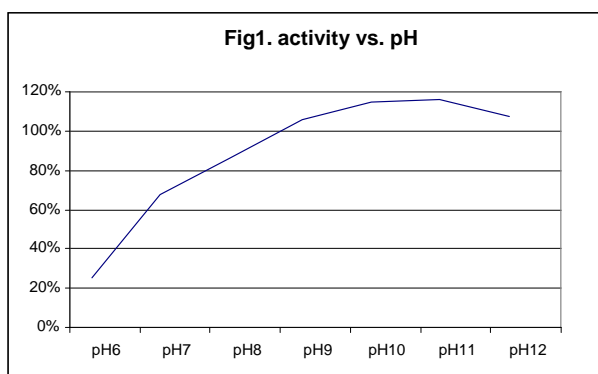
### INTRODUCTION

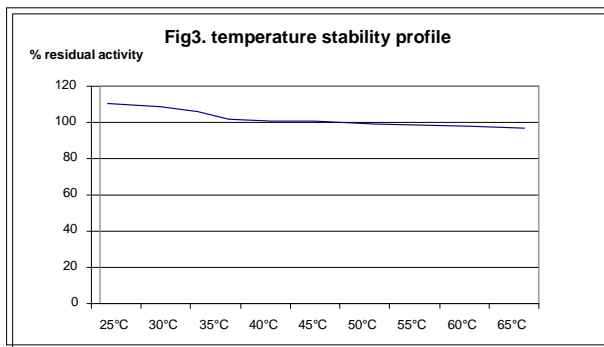
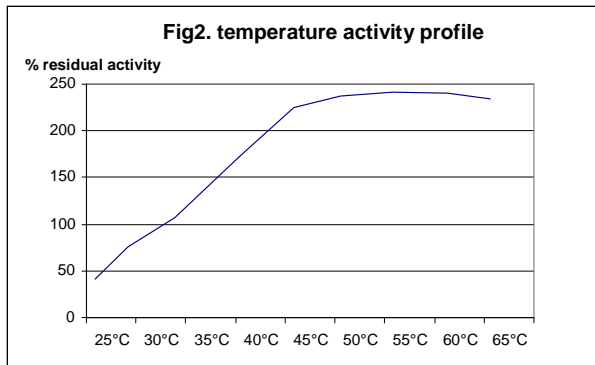
Amylase TT-500 is an amylase enzyme used in detergents for laundry as well as automatic dishwashing. Amylase TT-500 facilitates the removal of starch containing stains, e.g. from pasta, potato, gravy, chocolate, and baby food. Dried-up starch is difficult to remove at medium to low temperatures, especially with detergents of modest alkalinity. It adheres to the surface of laundry and dishes, acting as a glue for other stain components. Amylase TT-500 hydrolyzes the starch into dextrins and sugars which are readily dissolved in the washing liquor.

Amylase TT-500 is an alpha-amylase produced by submerged fermentation of a *Bacillus* microorganism.

### ENZYME PROPERTIES

Amylase TT-500 is active over a broad range of pH values from 7 – 12, with an optimum of pH 10.5. The enzyme is also active over a broad temperature range from 25 degrees C to 80 degrees C, with an optimum performance at 50 degrees C.





## TYPICAL CHARACTERISTICS

Activity minimum 500 NAU/g

Appearance: white/grey granulate

Amylase TT-500 is completely miscible with water

## USE IN DETERGENT FORMULATIONS

Recommended dose rate in detergent formulations is 0.15 – 0.3% 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-500 is available in 50Kg boxes or 1 tonne IBC's.

## STORAGE STABILITY

Amylase TT-500 has outstanding long-term storage properties. To maintain optimum activity, store at moderate temperatures (below 25 deg C), in the original containers and with the lid closed or bag sealed. The product will retain it's declared activity for at least 12 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.

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