



Product Information Sheet

Amylase FA 2300L

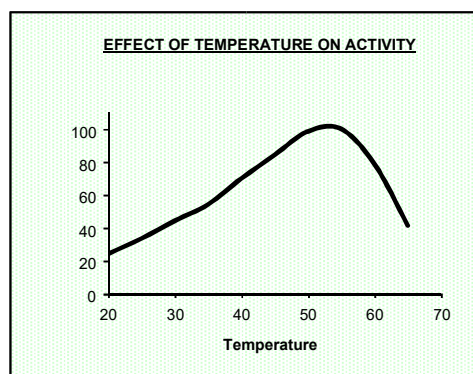
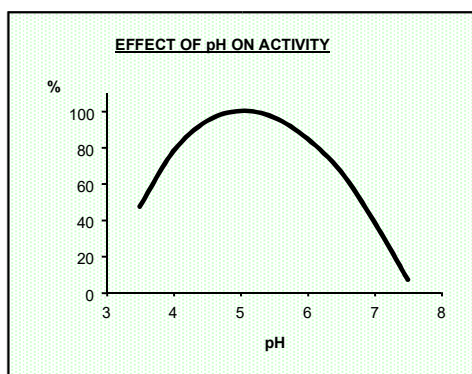
An *Enzyme Supplies* fungal alpha-amylase enzyme preparation for the baking, brewing and distilling industries

INTRODUCTION

Amylase FA 2300L is a fungal alpha-amylase from a selected strain of *Aspergillus oryzae*. The enzyme hydrolyses 1,4 α -linkages in amylose and amylopectin to produce dextrans. The product does not contain any proteolytic activity which can result in undesirable gluten modification in baking.

TYPICAL CHARACTERISTICS

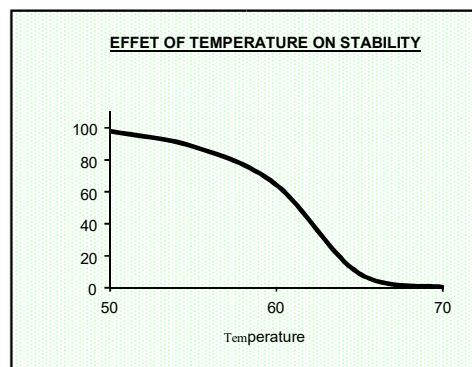
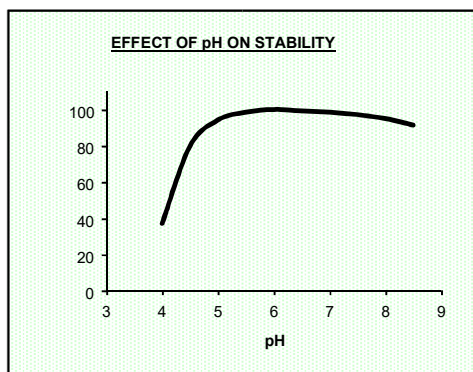
Appearance – brown liquid, standardized with glycerol and potassium sorbate.
Enzyme activity 2300 FAU u/g



DOSE RECOMMENDATION

PACKAGING

Amylase FA 2300L is supplied in 25Kg jerry cans



STORAGE STABILITY

When stored at temperature below 20 °C and in a dry place, *Amylase FA 2300L* shows no significant loss in activity over a period of two years

CONFORMITY:

Amylase FA 2300L conforms to all relevant International standards including FAO, WHO, JECFA and FCC specifications

SAFETY AND ENZYME HANDLING

Open in a well-ventilated environment. In case of contact with skin/eyes, promptly rinse with water for at least 15 minutes. Clean any spillages with low-pressure water hoses, avoiding the formation of aerosols. For more detailed information, please refer to the Material Safety Data Sheet for this product.

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