

Bacterial Amylase

Food Enzymes

· 2,000-50,000 BAU/g

PRODUCT DESCRIPTION

Bacterial Amylase is a potent enzyme hydrolyzing starches in many food applications to fermentable sugars. This enzyme source is derived from the bacterial strain of *Bacillus subtilis* and has the properties of survival up to extremely high temperatures; its application involves brewing, baking, syrup production, etc. Bacterial Amylase increases the fermentation of dough and structure of crumb in baking thereby improving shelf life. The ability of fast starch breakdown enables Brewers to produce alcohol consistently in the highest yield. Its high stability and thermal tolerance ensure efficiency under challenging conditions. Its offering to food processors can, therefore, be considered as cost-effective, maximizing productivity while giving premium-quality products to the customers.

KEY FUNCTIONS

- Starch hydrolysis for brewing, baking, and syrup production.

TYPICAL APPLICATIONS

Dairy & lactose-free products

Cheese making

Juice clarification

Starch & syrup processing

Protein hydrolysis

Meat & fish texture

HANDLING & DOSAGE

Optimum dosage depends on substrate, process conditions (pH, temperature, time) and the desired result. We recommend lab or pilot trials; our application team can suggest a starting dose. Handle as an enzyme/biological preparation: avoid dust formation and inhalation, and wear gloves and eye protection.

SPECIFICATION

Product	Bacterial Amylase
Product range	Food Enzymes
Enzyme activity	2,000-50,000 BAU/g
Physical form	Powder; other formats on request
Packaging	25 / 50 kg HDPE drums or retail pouches
Storage	Cool, dry place in tightly closed original containers, away from direct sunlight
Documents	Certificate of Analysis (CoA) on request

MANUFACTURING & QUALITY

Manufactured by Enzyme Bioscience in an FDA-registered, GMP and ISO 9001:2015 certified facility in Surat, India, with in-house R&D and QC laboratories.



GMP

ISO
9001:2015FDA
registered

The information in this data sheet describes typical properties and is given in good faith; it does not constitute a specification or warranty for a particular use. Users should confirm suitability for their own process and comply with applicable regulations. Batch-specific values are stated on the Certificate of Analysis.