

Fungal Amylase

📍 Food Enzymes · 10,000-150,000 SKB U/g

PRODUCT DESCRIPTION

Fungal amylase is one of the most potent amylases commercially applied in food and beverage production to hydrolyze starch into constituent sugars.

Sourced from fungal strains such as *Aspergillus oryzae*, such strains split complex starch molecules into simple maltose and glucose sugars. In baking, it accelerates dough fermentation thereby leading to better texture, volume, and crust color on the baked products. In brewing, it accelerates malt starch break-downs thereby optimizing fermentation and raising yields. Moreover, the enzyme is used in the production of syrups. It breaks down starch into high-value sweeteners.

Fungal Amylase is stable over a wide pH range and has outstanding activity, making it possible for food manufacturers to obtain cost-effective results of high quality for enhanced efficiency and product consistency.

KEY FUNCTIONS

- Breaks down starch into sugars in baking, brewing, 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	Fungal Amylase
Product range	Food Enzymes
Enzyme activity	10,000-150,000 SKB U/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
9001:2015



FDA
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.