

Maltogenic Amylase

 Food Enzymes

· 2,000-15,000 MAN U/g

PRODUCT DESCRIPTION

Maltogenic amylase is a new addition to the bakery, as it helps to prolong shelf life and texture in baked goods.

This breaks down starch molecules in bread to smaller parts, thus softening the crumb and increasing freshness.

It keeps the bread moist and fresh for longer, thus reducing waste and enhancing consumer satisfaction. Bakers widely use it for consistent quality in bread and other baked products, so it is a valuable addition to modern bakery formulations.

KEY FUNCTIONS

- Prolongs shelf life and enhances bread texture in baking.

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	Maltogenic Amylase
Product range	Food Enzymes
Enzyme activity	2,000-15,000 MAN 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
9001:2015FDA
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.