

SB-A1.0

α -Amylase for Sugar Industry

Introduction

SB-A1.0 is a liquid enzyme for enzymatic liquefaction of starch to yield soluble oligosaccharides.

SB-A1.0 hydrolyses randomly the α -1,4 glycosidic bonds in amylose and amylopectin, thus providing better clarification, better sugar quality, and higher sugar yield.

Product Application

SB-A1.0 can be added to melter tank at varied dose rate depending on process condition and starch content of the juice.

Recommended dosage is between 30-50 g per ton of raw sugar. SB-A1.0 works well within temperature range of 65 - 80 °C and pH range of 5.5 - 8.5.

Typical Properties

Appearance Dark Brown liquid
 Density 1.0500 – 1.2000 g/ml
 pH Enzyme 3.5 – 7.5
 Solubility Soluble in water
 Enzyme Activity.....7500 U/g

Packaging and Storage

SB-A1.0 is available 30 kg in plastic jerry can or 200 kg in plastic drum

Enzyme gradually loses activity over time depending on storage temperature. Cool and dry conditions are recommended.

Life time: 6 months at 25°C. 1 year 10°C. Extended storage, including higher temperature, may lead to a higher dosage requirement.

Shipping and storage: Protect from contact sunlight and rain.

Product Safety

Enzyme is protein and inhalation of dust or aerosols may induce sensitization and may cause allergic reactions in sensitized individuals.

Wash hands thoroughly with warm, soapy water after contact. Avoid eye and skin contact.

Spilled product may dry out and create dust.

Spilled material should be flushed away with water.