



# GLUCOAMYLASE

Glucoamylase is the liquid concentrated glucoamylase. Enzyme type is 1,4- $\alpha$ -glucan hydrolase, amyloglucosidase. Treated with thinning agent of  $\alpha$ -amylase, grain or potato batches contain dextrins, which are hydrolyzed by glucoamylase into fermentable sugars. Glucoamylase contains additional activities that accelerate the process of hydrolysis of complex compounds contained in starchy raw materials.

The enzymatic preparation is obtained as a result of directed deep fermentation of the *Aspergillus awamori* strain.

## Application

The enzyme preparation can be used in the production of glucose and glucose-fructose syrups, beer, alcohol, in baking, in the production of maltose syrup and syrup with a high fructose content.



### For liquid form:

6 000 U/ml



### Temperature:

55-65°C - optimal range

30-80°C - operational range



### pH

4.0-5.0- optimal range

3.5-6.0 - operational range



### Net weight:

1 kg



### Shelf life:

6 months



### Storage conditions:

store at temperatures from 2°C to 15°C