



ERC Catalysts, Inc,
215 Main Street, Miltona, MN 56354 U.S.A
Phone: 218.943.7904

AMYLASE FUNGAL (*Aspergillus oryzae*)

SPECIFICATION SHEET

I.U.B. 3.2.1.1

DESCRIPTION

Is a highly active fungal alpha amylase preparation derived from a selected Non-GMO strain of *Aspergillus oryzae*.

PHYSICAL PROPERTIES

A light tan to tan colored, free-flowing micro-granulated form, soluble in water, free of offensive odor and taste.

ENZYMATIC PROPERTIES

The pH stability range is 4.4 to 6.0 with an optimal pH of 5.2. The optimum temperature is 50°C with a stability range from 40°C to 65°C. The enzyme can be inactivated by raising the temperature to 80°C and holding for 30 minutes.

ACTIVITY

One SKB unit is the amount of enzymes that will dextrinize starch under assay conditions as specified by using the Sandstedt, Kneen and Blish industry method established in 1939. The acceptance criteria for all enzyme assays is: NLT 85.0% and NMT 115.0% of the declared units of enzyme activity.*

COUNTRY OF ORIGIN USA

STORAGE/SHELF LIFE/STANDARD PACK SIZE

Product is stable for two years (24 months) if stored at or below 10°C in sealed poly bags in boxes or drums away from sunlight and high humidity. Product is packed in 25 kilo fiber drums or double-wall boxes

HANDLING PRECAUTIONS

Avoid the formation of aerosol and dust of the product. Repeated inhalation of enzyme aerosol or dust may cause allergic type reactions in sensitized individuals. For detailed information please refer to the SDS.

Description	Specification	Method
Activity:	NLT 185,000 SKB/GN	Industry (SKB)
Identity:	Amylase Fungal	FTIR
Moisture:	NMT 10%	Ohaus MB-45
Metals:		
Lead	NMT 5 ppm	SW-846 6020
Microbiological Data:		
TPC	<10,000 CFU/g	Soleris / AOAC 990.12
E. coli	Negative/10g	Soleris / AOAC 991.14
Entero	<100 CFU/g	AOAC 2003.01
Salmonella**	Negative/25g	BAM Ch. 5 / AOAC 2011.03
Yeast	<1,000 CFU/g	Soleris / AOAC 997.02
Mold	<1,000 CFU/g	Soleris / AOAC 997.02
Coliforms	<100 CFU/g	Soleris / AOAC 991.14

*FCC 9 Page 414

**If Entero test results exceed 100 CFU/g then Salmonella testing is completed.

Product Code: 112002/12.15.20

