

# MALTOSYLASE-alpha

(see Enzymes CBS, Why and when to use enzymes)

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**Maltosylase-alpha is a fungal maltogenic amylase (EC 3.2.1.1). Maltosylase-alpha is able to produce high levels of maltose by saccharifying starches of different origins.**

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**TEMPERATURE** Optimum 50-60°C.

**pH EFFECT** Optimum pH 5.0-5.5.

**PURPOSES** To produce maltose syrups with more than 50% of maltose.

To produce high gravity worts by mixing classic 12°P wort with high maltose syrup. The production of maltose syrup at the brewery can represent a gross gain of 20 % and a net gain of 10-15 % on the commercial maltose syrup price.

To produce high attenuated beer in combination with DESATASE (limit dextrinase).

**APPLICATION** In the brewhouse at mashing-in or in the beginning of fermentation (0.25 g/Hl/°P); this preparation is inactivated after 1-2 Pasteurisation unit.

**ACTIVITY** 1400 MAU/g.

**AVAILABILITY** MALTOSYLASE-alpha is available in liquid form. Delivered in polypropylen drums of 30 Kg of enzyme.

**SAFETY** MALTOSYLASE-alpha is produced according to FAO/ WHO JECFA and FCC recommendations for food grade enzymes, supplemented with maximum limits of  $5 \times 10^4$ /g for total count and  $10^2$ /g for moulds.

**STORAGE** The declared activity of MALTOSYLASE-alpha is maintained for at least six months when stored at 25°C and for at least one year when stored at 5°C.

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