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Technical Data Sheet

WHC Amylase Enzyme

Product	
Product Name: WHC Amylase Enzyme	
Product Description	
WHC Amylase Enzyme is an alpha-amylase from <i>Bacillus subtilis</i> used for starch liquefaction at relatively high temperatures, producing soluble dextrans as well as some small amounts of maltose and glucose. The enzyme is an endo- α - amylase randomly hydrolyzing the α -1,4-glucosidic linkages of starch, and Improves the fluidity of the mash by quickly reducing the viscosity of the gelatinized starch.	
Specification	
Appearance	<i>Brown liquid</i>
Activity	<i>4,000 U/ml</i>
Optimum pH	<i>5.5-6.5</i>
Optimum Temperature	<i>60°C to 80°C 140°F to 176°F</i>
Guidlines	
WHC Amylase Enzyme is typically added at the suggested dose of 200-300ml per tonne of cereal.	
Packaging	
WHC Amylase Enzyme is available in 25kg drums and 1125kg IBC tanks. These materials comply with relevant food-contact legislation, including, EU Regulation 1935/2004 (materials intended for contact with food), EU Regulation 1245/2020 (plastic materials intended for contact with food), EU Regulation 2023/2006 (GMP for materials intended for contact with food), and FDA CFR 21 (174-179) (USA).	
Storage and Handling	
Storage Conditions:	Avoid direct exposure to sunlight or moisture while transporting and storing in cool, dry areas. Keeping original sealed container below 15°C.
Shelf life:	Product activity stays constant for up to 12 months.
Handling:	While the product contains bioactive, non-toxic ingredients, sensitive people may experience allergic reactions. Avoid making unnecessary direct contact with the product. In the event of contact with the skin or eyes, immediately rinse the area well with water for at least 15 minutes. Seek medical attention whenever necessary.

If you have any questions or concerns about our product please contact us at lab@whclab.com

