

SpiritoZym

MAM

Liquid alpha amylase enzyme

DESCRIPTION

SpiritoZym MAM is a powerhouse when it comes to breaking down starch. It can hydrolyze the alpha-D-1,4-glycosidic linkages in starch, producing soluble dextrans and oligosaccharides. This makes it incredibly effective in transforming starch into more manageable components.

One of the standout features of SpiritoZym MAM is its ability to perform exceptionally well at very high temperatures. It operates efficiently between 80°C and 108°C (176°F and 226°F), with peak performance at around 90°C (194°F), making it perfect for processes that require high-temperature conditions.

SpiritoZym MAM is also highly active within a pH range of 5 to 7, making it versatile and suitable for various high-temperature applications. It can be used at the beginning of the grain mash and starch-based product processes to ensure a high-quality fermentation. This enzyme is the go-to solution for achieving optimal results in starch hydrolysis and fermentation.

DOSAGE

0.5-1 L / ton (0,13-0,26 gal/ton) of starch .

The optimal enzyme dosage is evaluated according to the distillery production.

PACKAGING & STORAGE

10 kg

Sealed package: store away from sunlight in a cool and dry area, preferably between 4°C-15°C (39°F-59°F).

Opened package: carefully reseal and store in the refrigerator. Use within one year.

COMPLIANCE

This product may be subject to regulatory restrictions in certain jurisdictions and may vary by country. The user is responsible for determining and ensuring compliance with all applicable laws and regulations and must verify local applicability.

The indications given here correspond to the current state of our knowledge and experience, however they do not relieve the user from compliance with safety and protection regulations or from improper use of the product.

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