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Technical Data Sheet

WHC Dried Amylase Enzyme

Description

A versatile dried amylase formulated to break down starch into fermentable sugars. It enhances extract efficiency and supports consistent fermentation performance. Suitable for diverse grain bills, delivering reliable enzymatic activity and optimised alcohol production.

Usage

- For beer industry: The recommended dosage is 0.4-0.8kg of the enzyme preparation per ton of total raw materials, added at liquefaction.
- For alcohol industry: Add this enzyme 0.4-1kg per ton of total raw materials.
- For fruit juice industry: Improves the transmittance of juice and prevent turbidity. Dosage is 0.02-0.1kg/T juice pulp.

Ingredients Declaration

High-Temperature Alpha-Amylase (90 - 100%)

CAS-No.: 9000-90-2

EC-No.: 232-565-6

Classification according to Regulation (EC) No. 1272/2008 [CLP]: Resp. Sens. 1, H334

Technical Specifications

Visual Description	<i>White to Light yellow powder. Color may vary from batch to batch. Color intensity is not an indication of enzyme activity.</i>
Dosage	<i>Please see 'Usage' above.</i>
Activity Temperature	60°C to 85°C or 140°F to 185°F
Optimal Temperature	70°C to 75°C or 158°F to 167°F
Activity pH	5.0-7.0
Optimal pH	5.0-6.0

Packaging

WHC Dried Amylase Enzyme is available in 25kg bags. 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 at or below 25°C. Product lasts longer if kept in 4°C to 10°C cold storage. Keep sealed after use every time to avoid microbial infections and inactivation of enzymes until its finish.
Shelf life:	12 months if stored as above.
Handling:	For Safety: <i>Enzyme preparations are proteins that may induce sensitization and cause allergic type of symptoms in susceptible individuals. Prolonged contact may cause minor irritation for skin, eyes or nasal mucosa. Any direct contact with the human body should be avoided. If irritation or allergic response for skin or eyes develops, please consult a doctor.</i> Please request a Material Safety Data Sheet/MSDS for further advice.

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