

Starch degradation in all products of fruit or cereal origin

Product description

Enerzym[®] Alpha is a liquid highly concentrated amylase enzyme preparation for degradation of starch and dextrins in a temperature range of 12 °C to 65 °C. Enerzym[®] Alpha combines rapid release of sugars and reliable dextrination even in highly acidic fruit juices. The enzyme supports the physical solubilisation of crystalline starch as a prerequisite for its degradation. Enerzym[®] Alpha will be removed reliably by classical fining or appropriate filtration.

Dosage

The required enzyme dosage depends on raw material, ripening, temperature and reaction time.

Approximate values for typical applications	mL / 1,000 L or ton
Apple juice, cold clarification	15 - 30
Apple juice, hot clarification	10 - 20
Juices / purees of tropical fruit (e.g. banana, passion fruit)	Up to 70
(partial) saccharification gelatinised cereals and related	Unique, depending on desired product profile and
products (oat milk, distilling mash)	reaction conditions
Unmalted cereals (barley, rhye, wheat) in brewing	150 - 300

Enerzym[®] Alpha should be applied as a 10 to 20 fold dilution. The dosage is added directly into the juice pipeline after the heat exchanger or into the enzyme treatment tank.

Storage

Store in a cool and frost-free place. Use-up opened packages within a short time.



ERBSLÖH Geisenheim GmbH • Erbslöhstraße 1 • 65366 Geisenheim, Germany Tel.: +49 6722 708-0 • Fax: +49 6722 6098 • info@erbsloeh.com • www.erbsloeh.com

The application recommendations given herein describe the intended use of the product as a processing aid or additive as part of a good manufacturing practice. Only this application can lead to a food safety of the final product. However, please note: Our technical product leaflets are based on our current knowledge and experience. They have to be seen as general information on our products only. Due to the imponderabilities of treating natural products and the potential prior treatment we cannot accept any liability. Accordance with all national laws and regulations for use of our products has to be ensured by each user. All data is therefore provided without any warranty. All information is subject to change without prior notice. Our general terms of business apply, please refer to www.erbsloeh.com. Version 006–03/2024 PD – printed 23.05.2024