

ALPHAMYLAZE LT30 (AML 511)

Alphamylase LT30 is a Food Grade bacteria alpha-amylase derived from a selected non-GMO strain of *Bacillus subtilis*. Alphamylase LT30 is a liquefying enzyme. Its action on starch substrates produces a decrease of viscosity.



BENEFITS

Liquefies starch substrates and facilitates the use of starches with higher temperature gelatinization.

Allows use of high levels of adjuncts.

Increases level of attenuation.

Reduces the potential for starch positive worts.



DOSE RATE & APPLICATION

A typical dosage of:

1 - 2 kg/tonne of grist is to be added to the mash vessel in the brew house.



SPECIFICATIONS

PHYSICAL & CHEMICAL

PHYSICAL FORM

Liquid with a SG of 1.0-1.2

COLOR

Light brown (color may vary from batch to batch)

ACTIVITY

min 1000 LAU/g

Optimum temperature is 62-67°C.

Optimum pH is between pH 5.0-6.0

MICROBIOLOGICAL

TOTAL VIABLE COUNT < 50000/g

SALMONELLA SP. absent/25g

COLIFORMS < 30/g

STAPHYLOCOCCUS AUREUS absent/25g

ANAEROBIC SULPHATE REDUCERS absent/1g

ANTIBACTERIAL ACTIVITY negative by test

MYCOTOXINS negative by test

HEAVY METALS

ARSENIC < 3 mg/kg

LEAD < 5 mg/kg

MERCURY < 0.5 mg/kg

CADMIUM < 0.5 mg/kg



PACKAGING & STORAGE

Alphamylase LT30 is available in 25 kg or 1000 kg containers and should be stored in a dry cool area (max 10C) and should not be exposed to direct sunlight. Under these storage conditions the product is stable for up to 12 months.



SAFETY & HANDLING

Avoid unnecessary contact with enzyme preparation during handling. In case of spillage rinse with water. Additional information can be found in the Material Safety Data Sheet.



CONFORMITY TO STANDARDS

Alphamylase LT30 conforms to the specifications laid down by the joint FAO/WHO Expert Committee on Food Additives (JECFA) and the Food Chemicals Codex (FCC).



ADDITIONAL INFORMATION

Calcium ions enhance stability of Alphamylase LT30.

When the hardness of water is greater than 20dH (80mg/l Ca⁺⁺), the addition of calcium ions is not necessary. Consequently EDTA or other calcium chelating agents can reduce the activity of the enzyme.

CONTACT US

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