



# EnerZyme ALPHA

Starch degradation in all products of fruit or cereal origin

## Product description

EnerZyme ALPHA is a liquid highly concentrated amylase enzyme preparation for degradation of starch and dextrins in a temperature range of 12 °C to 55 °C. EnerZyme 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. EnerZyme 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 products (oat milk, distilling mash) | Unique, depending on desired product profile and reaction conditions |
| Unmalted cereals (barley, rhye, wheat) in brewing   | 150 - 300  |

EnerZyme 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

Best storage conditions are 0 - 10 °C. Higher temperatures will cause shortage of product shelf life. Avoid temperature above 25 °C. Reseal open packages and use completely on short term.