



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.