

(Fungal) Amylase

INCI Name: Amylase

CAS Numbers: 9000-90-2



Description:

Fungal Amylase is an alpha-amylase derived from the fungus *Aspergillus oryzae*. It cleaves α -1, 4 glucan bonds. This is a food grade product typically utilized in the baking industry for the improvement of loaf volume and texture. It is also utilized to increase the amount of fermentable sugar available for yeast.

Technical Data:

ITEM	SPECIFICATION
pH	4.4 – 6.0
Temperature	40°C – 65°C
Color	Off white to brown
Strength	5,000 SKB/g – 100,000 SKB/g

Applications:

Fungal Amylase can be found in cosmetics such as shampoos and moisturizers. Fungal Amylase is also used in supplements and baked goods. It is considered to be one of the building blocks of protein.



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