Zymase® MA2

Low Temperature AA, Maximising Attenuation

Zymase® MA2 is a concentrated non-GMO glucoamylase derived from a strain of *Aspergillus niger*. Typical application areas for Zymase® MA2 include alcohol, distillate spirits, brewing, organic acid, sugar and the glycation of antifiotic industrial material.

Typical Characteristics

Activity:	≥150,000 U/ml
Appearance:	Light brown liquid
Grade:	Food grade, Kosher

Microbiological Specifications

Total viable count (cfu/g):	≤ 50,000
Coliforms (MPN/g):	≤ 3,000
Salmonella Species:	absent in 25 g
E.coli:	absent in 25 g

Heavy Metal Specifications

Arsenic:	≤ 3 mg/kg
Lead:	≤ 5 mg/kg

Effect of pH

Zymase® MA2 is active over a wide range between pH 3.5 – 5.5 with an optimum pH between pH 4.0 – 5.5.

Effect of Temperature

The activity of Zymase® MA2 is effective in a range of 45 – 65 °C, with an optimum performance at 58 – 65°C.

Biochemical parameters

Enzyme type:	α-1.4: α-1,6-glucoamylase
IUB#:	3.2.1.3

Benefits

- Higher glucose yield
- Shorten the mashing time
- Saccharify under higher dry matter weight
- Reduce reverse reaction
- Improving the agility of process
- Higher stability

Dosage

Alcohol: 120-200 U/g in fermented liquor;
Wine: 150-180 U/g into fermentation slurry;
Starch sugar: 100-300 U/g

Storage

Store at 4-10°C, in unopened and sealed original containers

Safety and Handling

All enzymes should be handled with care to avoid inhalation of dusts, mists or aerosols. In case of contact with eyes or skin, promptly rinse with water for at least 15 minutes. For detailed handling information, please refer to the appropriate Material Safety Data Sheet.

DISCOVER AND DELIVER

Technical Services

ZYMUS welcomes the opportunity to work with customers offering technical services in application development and optimisation.

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