

Britase Amylase liquid and solid amylase

Product information

Synonym: 1,4-alpha-D glucan-4-glucanhydrolase EC 3.2.1.1

Britease amylase enzymes randomly hydrolyse starch producing soluble dextrans and oligosaccharides. In liquid detergents, it significantly enhances removal of pasta, cocoa, potato and in general and starchy stains. In powder detergents, the encapsulated version Britase Amylase Amylase TDP is most suited.

Product Specifications

Amylase TD standard liquid	Amylase TD strong liquid	Amylase HD strong liquid	Amylase TDP solid
4.000 BU/g	8.000 BU/g	18.000 BU/g	120.000 BU/g
very active: pH 7 - 8.5 significant: pH 5 - 9 long stability: pH 5 - 8	very active: pH 7 - 8.5 significant: pH 5 - 9 long stability: pH 5 - 8	very active: pH 7 - 10 significant: pH 5 - 10 long stability: pH 5 - 10	very active: pH 7 - 8.5 significant: pH 5 - 9.5 long stability: pH 5 - 9.5
max active 90 - 100°C	max active 90 - 100°C	max active 40 - 100°C	max active 90 - 100°C

[Change specifications](#)

Commercial

Packaging:

Amylase liquid: 25kg jerry cans, 1000kg IBC

Amylase TDP 25kg innerlined kraft drums

Lead time:

6 weeks

Technical

Britase Amylase types strongly bond with Calcium. Concentrations above 30-75ppm Calcium (20^oHF) are recommended for long washes, specially at higher temperatures.

Classification according to Regulation (EC) No 1272/2008

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