



Product Specifications



ZyloZyme™ AA

DESCRIPTION

ZyloZyme™ AA is a highly heat stable α -amylase produced from *Bacillus subtilis* for use in the liquefaction of grain for the production of ethanol by fermentation. ZyloZyme AA hydrolyzes long starch chains during liquefaction to generate high dextrose equivalents and reduce viscosity.

INGREDIENTS

Bacillus subtilis fermentate (α -amylase), Glycerol, Sodium Chloride

QUALITY SPECIFICATIONS

Characteristics	Min	Max	Method
Appearance	Liquid		KQCM-NA-015
Color	Brown		KQCM-NA-015
Density (g/ml)	1.0	1.2	KQCM-NA-053
pH	4.8	7.0	KQCM-NA-052

INSTRUCTIONS FOR USE

ZyloZyme AA is recommended to be used at a dose of 0.006-0.012% ZyloZyme™ AA per weight of grain. Actual dose may depend on processing parameters and desired results.

HANDLING AND STORAGE

Store in a cool, dry place ($\leq 25^{\circ}\text{C}$) away from light. Do not freeze.

STABILITY

Product is stable for a minimum of 6 months from date of manufacturing in unopened packages under proper storage conditions. Product may be periodically retested after 6 months to ensure conformity to the specifications.