



Product Literature

Kem Amylase 250

DESCRIPTION:

High temperature alpha amylase is a bacterial α -amylase preparation produced by submerged fermentation of a selected strain of *Bacillus licheniformis*. It is a thermostable incision amylase that can randomly hydrolyze α -1.4 glycosidic bonds of starch and starch derivatives into soluble dextrin and oligosaccharides.

PRODUCT APPLICATION:

High temperature alpha amylase is specially used in textile processing for the purpose of desizing fabric that has been sized with starch and other starch derivatives.

CHARACTERISTICS:

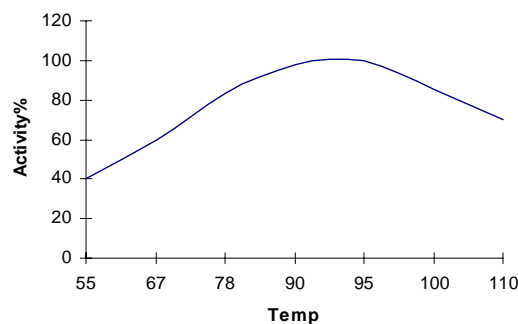
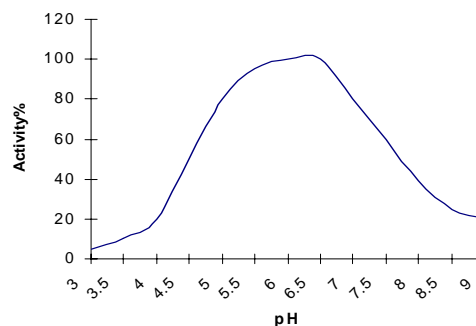
Appearance	Liquid
Colour	Amber
Odour	Slight fermentation odour
pH	5.5-7, optimum 6.5
Activity temperature	90-95°C,
Solubility	Soluble in water

DEFINITION OF UNIT:

1 μ /ml is defined as the amount of enzyme in 1 ml enzyme solution to liquefy 1 mg soluble starch per minute at pH6.0 and 70 °C.

PROCESSING CONDITIONS:

Optimal pH	5.5 - 7.0
Effective pH	5.0 - 8.0
Optimal temperature	90°C - 95°C
Effective temperature	90°C - 100°C
Dosage	Depending on the requirements





BENEFITS:

- For easy, one-step, efficient desizing of cotton fabric
- Suitable for high temperature desizing.
- Reduces processing time.
- Increases dye penetration & bleach uptake efficiency.
- Suitable for high-speed and continuous desizing.
- Eco-friendly and bio-degradable.

GENERAL USAGE GUIDELINES:

Factors influencing liquefaction efficiency:-

- Temperature and pH of the process
- Processing time

INACTIVATION:

The enzyme can be inactivated by raising the pH above 9 by sodium bicarbonate for 15mins.

TECHNICAL SERVICES:

Chembond Chemicals Ltd. provides complete technical assistance for conducting on-site trials and demonstration to the customers.

PACKAGING:

25kg non-toxic plastic barrel.

SHELF LIFE:

For maximum shelf life it is better to store at low temperatures (environmental temperature below 25°C). The enzyme can be stored upto six months at 25°C or for one year at 5°C, the enzyme activity is not less than 90% of the labeled value.

SAFETY:

Enzyme preparation belongs to protein, which may induce sensitization and cause allergic type reaction in sensitized individuals. Prolonged contact may cause minor irritation for skin, eyes or mucous membrane of nose, so any direct contiguity with human body should be avoided. If irritation or allergic response for skin or eyes develops, consult a doctor

