

## Amylase TXL

1,4- $\alpha$ -D-Glucan glucohydrolase

EC 3.2.1.1

Description:	High concentrated fungal- $\alpha$ -amylase for the cleavage of $\alpha$ -1,4-linkages in starch. The main product of this reaction is maltose.
Origin:	<i>Aspergillus niger</i>
Application:	degradation of starch, desizing of denims
Activity:	>40 000 U/ml (method: ASA Spezialenzyme GmbH)
Parameters of reaction:	<u>pH</u> optimum: 5.0, active within pH 3.0 – 7.0 <u>temperature</u> optimum: 45 – 55°C, active within 40 – 70°C
Dosage:	<u>textile treatment</u> 4 - 12 ml Amylase TXL per kg fabric <u>waste paper treatment</u> 0,2 – 1 ml Amylase TXL per kg waste paper  The required amount of enzyme depends on temperature, pH and reaction time. It is recommended in each case to optimise the enzyme dosage according to the actual processing conditions.
Order-No.:	3200
Form of delivery:	brown liquid with typical odour (preservative: sodium benzoate)
Storage:	below 20°C, don't freeze
Stability:	loss of activity <10% per year under the said conditions