



# DELTAZYM® BAA Classic

## Product Data Sheet

Date of issue: 29 July 2022

### Bacterial alpha-amylase for starch liquefaction

**Description:** DELTAZYM® BAA Classic is an alpha-amylase from *Bacillus subtilis* used for starch liquefaction at relatively high temperature, producing soluble dextrans as well as some small amounts of maltose and glucose. The enzyme is an endo- $\alpha$ -amylase randomly hydrolyzing the  $\alpha$ -1,4-glucosidic linkages of starch, and decreasing rapidly the viscosity.

**Properties:**

Enzyme:	alpha-amylase	IUBMB:	3.2.1.1
Activity:	>40.000 RA units/g	Form:	liquid
Density:	1.10–1.25 g/ml	Colour:	brown

Colour and appearance may vary from batch to batch. Colour intensity or turbidity is not an indication of enzyme activity.

**Application:** DELTAZYM® BAA Classic has been specially developed cereal starch liquefaction and for fast viscosity decrease of gelified starch.

**Conditions of use:** DELTAZYM® BAA Classic has shown to best perform when used under the following conditions:

Application	Dosage	Recommendation
Cereal starch liquefaction	200-300 g per ton of cereal	Application at pH 6.0–7.0 and temperature 60–80 °C. Optimum conditions: pH 6.0-6.5 / 65-75 °C

**GM Status:** The product and its constituent enzymes are not genetically modified. Enzyme proteins are produced by fermentation of classical microorganisms, which are removed and not present in the final product. Only agricultural raw materials of non-genetically modified (non-GM) origin are used for the fermentation process and in the final formulation.

**Composition:** NATUZYM® BAA Classic is stabilised with sodium chloride and glucose and is preserved with small amounts of potassium sorbate.

**Packaging and storage:** DELTAZYM® BAA Classic is available in 25 kg polyethylene drums or IBCs. The product is best stored in the original and unopened packaging under refrigerated conditions (4–8 °C) in order to retain maximum activity during storage. Under optimum conditions shelf life is 24 months.

**Safety and caution:** Enzyme products need to be handled with care. Please consult the separately available Safety Data Sheet for further information.



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**Compliance and legal:** Our enzyme products are used as processing aids in the food manufacturing process and are thus free from any labelling provisions in the European Union. The product does not fall within the scope of EU regulations (EC) 1829/2003 and (EC) 1830/2003 on genetically modified food and feed.

The product is manufactured to comply with recommended purity specifications given by the Joint FAO/WHO Expert Committee on Food Additives (JECFA), and conforms with the recommended specifications of the Food Chemical Codex for food enzymes.

<b>Purity criteria:</b>	Total plate count	< 50 000 CFU per g
	Yeasts & Moulds	< 1 000 CFU per g
	Total Coliforms	< 30 CFU per g
	Salmonella	absent in 25 g
	Escherichia coli	absent in 25 g
	Heavy Metals (as Pb)	< 30 ppm
	Lead	< 5 ppm
	Arsenic	< 3 ppm
	Cadmium	< 0.5 ppm
	Mercury	< 0.5 ppm
<b>Special diet information:</b>	Kosher:	Certified
	Halal:	Certified
	Vegan/Vegetarian:	enzyme product or any constituents are not of animal origin

**Certification:** WeissBioTech GmbH has a certified quality management system according to ISO 9001:2015 and a certified Food Safety Management System according to FSSC 22000 incl. HACCP, which are reviewed in regular audits.

Made by WeissBioTech GmbH, Germany

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