



DELTAZYM® HSAA Classic

Product Data Sheet

Date of issue: 29 July 2022

Thermostable alpha-amylase for starch liquefaction

Description: DELTAZYM® HSAA Classic is a heat stable alpha-amylase obtained from a selected

strain of *Bacillus licheniformis*. This enzyme is an endo- α -amylase hydrolysing starch α -1,4-glucosidic linkages ramdomly, and producing starch liquefaction. The enzyme reduces the viscosity of the slurry quickly and releases soluble dextrins as well as some small amounts of maltose and glucose at very high temperature.

Properties: Enzyme: alpha-amylase IUBMB: 3.2.1.1

Activity: 6.000 TAU 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® HSAA Classic is a thermostable alpha-amylase used for starch

liquefaction at high temperature.

Conditions of use: DELTAZYM® HSAA Classic has shown to best perform when used under the

following conditions:

Application	Dosage	Recommendation
Starch liquefaction	550-650 gram per ton	Application at pH 5.0-
	of starch slurry	7.0 and temperature up
		to 100°C Optimum
		conditions of use: pH
		5.5-7.0 and 75-95°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: DELTAZYM® HSAA Classic is stabilised with sucrose and glycerol and preserved

with sodium benzoate and potassium sorbate.

Packaging and Storage: DELTAZYM® HSAA 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 $^{\circ}$ 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.

Purity criteria: 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 mg/kg</td>

 Lead
 < 5 ppm</td>

 Arsenic
 < 3 ppm</td>

 Cadmium
 < 0.5 ppm</td>

 Mercury
 < 0.5 ppm</td>

Special diet information: 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

To the best of our knowledge, the information contained herein is accurate and complete. However, nothing herein contained shall be construed to imply any warranty or guarantee.

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