

DELTAZYM® HSAA TF

Product Data Sheet

Date of issue: 15 June 2022

Alpha-amylase for fuel ethanol production

Description: DELTAZYM® HSAA TF is an acid-stable alpha-amylase recovered from a controlled

fermentation of a pure microbial culture. It is used as a processing aid to hydrolyse starch in the production of fuel ethanol, or other fuel and industrial-use alcohols.

Properties: Enzyme: amylase IUBMB: 3.2.1.1

Activity: >120.000 MWU Form: liquid Density: 1.05-1.15 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 TF is a liquefying alpha-amylase producing soluble dextrins and

oligosaccharides from starch.

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

conditions:

Application	Dosage	Recommendation
Starch liquefaction for	0.015 - 0.03% w/w	Application at pH 4.0 - 6.4
fuel ethanol production	dry solid basis	and 82 - 107 °C
		Optimum conditions of use:
		pH 4.8 - 5.4 and 85 - 92°C

GM Status: The product and its constituent enzymes are not genetically modified.

Enzyme proteins are produced by fermentation of genetically modified

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 TF stabilised with citric acid and glycerol and preserved with

potassium sorbate.

Packaging and Storage: DELTAZYM® HSAA TF is available in 25 kg polyethylene drums or IBCs. The product

is best stored in the original and unopened packaging under refrigerated conditions $(4-8\,^{\circ}\text{C})$ 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

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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This document contains product specifications that may be altered without prior notice.