GA-150 Enzyme

GA-150 is a glucoamylase enzyme added during fermentation (when yeast is added) for breaking dextrins into fermentable sugars like maltose and glucose that the yeast use for alcohol production. Use in combination with our AA-400 alpha amylase for optimum yields from starch-based feedstocks like corn and other grains. For use in mashes with or without malted grains.

Characteristics: Gluco-amylase enzyme

Ingredients: Protein stabilized enzyme with NaCl and water

Activity: 150,000;260,000 U/ml

Appearance: Brown Liquid

pH: 5.5-7.0

Specific Gravity: 1.10 to 1.25g/ml

Working pH: The enzyme is effective in the range of 3.0-7.0. The optimum pH range is 5.5 to 6.5.

Temperature: Ideal temperature is 90-110°F. Temps above 150°F may reduce activity.

Storage: The product has a shelf life of one year if stored at or near room temperature, and for over one year if refrigerated. Avoid excessive sunlight, heat, and humidity, which can reduce activity.

Precautions: Inhalation of dust or aerosols may cause allergic reactions in sensitive individuals. Avoid unnecessary contact with the product. In case of contact with eyes or skin, flush thoroughly with plenty of water.

Suggested Usage: .8ml per gallon of mash. Call for suggested usage recommendation on 10,000 gallons or more.

Available Sizes: 1.2kg, which is equivalent to an active liter; 4.38kg, which is equivalent to an active gallon; and 30kg.

fermSOLUTIONS