

## DELTASE HT

**CODE:DG-DHT**  
FOOD GRADE PRODUCT

### DESCRIPTION

**DELTASE HT** is a heat stable alpha amylase derived from a selected strain of *Bacillus licheniformis*.

### PHYSICAL FORM

Clear brown liquid.

### INGREDIENTS

Alpha Amylase enzyme concentrate, Stabilisers

### SPECIFICATIONS

Activity (AA/ml) : 175,000 U/ml

#### Physical:

Specific gravity : 1.15 g/ml typical

pH : 6.6 typical

#### Heavy Metals:

Meets FCC specification for food grade enzymes

Total Heavy Metals : <40ppm

Lead : <10ppm

Arsenic : <3ppm

#### Microbiological:

T.V.C : <50,000/ml

Coliforms : <30CPU/ml

Salmonella : absent in 25g

E.Coli : absent in 25g

Yeasts & Moulds : <200/ml

T.E : <30/ml

## **APPLICATIONS**

**HITEMPASE 2L** is ideally suited for low temperature liquification of cereal starches.

**ACTIVITY PROFILE** The operating temperature for **DELTASE HT** is 80-110°C with >80% activity in the range 85-95°C.

The optimum pH for **DELTASE HT** is pH 7.0 with >80% activity in the range 5.5 – 7.5.

## **STORAGE AND STABILITY**

No significant loss in activity on storage for a three month period @ 20°C. Long term stability of **DELTASE HT** is enhanced by storage below 10°C.

## **APPROVAL**

**DELTASE HT** has been approved for use in foodstuffs as designed by M.A.F.F.

**SAFETY/HANDLING** Prolonged skin contact with enzyme preparations should be avoided. In case of spillage or accidental contact rinse area thoroughly with water. A separate leaflet on safe handling is available on request.