

Amylases can improve oven spring, improve softness and extensibility and gas retention, increase volume, improve gassing power, increase softness, help in fermentation, improve colour and taste improve freshness and shelf life. As a professional [Amylases supplier](#) and manufacturer, **Foodchem International Corporation** has been supplying and exporting Amylases from China for almost 10 years, please be assured to buy Amylases at Foodchem. Any inquiries and problems please feel free to send emails to us via EMAIL, we will reply you within 1 working day.

Product Specification

Product Name:Amylases

FoodZyme AB

Description	Amylase
Effective material	Bacterial endo Alpha-Amylase produced by fermenting a selected strain of <i>Bacillus amyloliquefaciens</i>
Application	FoodZyme AB used in the bakery as it catalyzes the hydrolysis of starch (Alpha 1-4 glucosidic linkages) than those of alpha Amylases from fungal sources
Function	improve oven spring, improve softness and extensibility and gas retention, increase the volume
Dosage	5-50 ppm

FoodZyme AF100

Description	Amylase
Effective material	Fungal Alpha-Amylase produced by fermenting a selected strain of <i>Aspergillus oryzae</i>
Application	FoodZyme AF100 used in the bakery as it acts on damaged starch which produced during the milling process fermentation
Function	increase volume, improve gassing power, increase softness, help in fermentation
Dosage	3-15 ppm

FoodZyme AF150

Description	Amylase
Effective material	Fungal Alpha-Amylase produced by fermenting a selected strain of <i>Aspergillus oryzae</i>
Application	FoodZyme AF150 used in the bakery as it acts on damaged starch which produced during the milling process fermentation
Function	increase volume, improve gassing power, increase softness, help in fermentation
Dosage	2-8 ppm

FoodZyme AMG

Description	Amylase
Effective material	Amyloglucosidase system derived from a selected strain of <i>Aspergillus niger</i>
Application	FoodZyme AMG can hydrolyze sequentially both Exo alpha 1,4 and alpha 1,6 glucosidic linkages and reduce viscosity
Function	improve color and taste, improve the crust, increase volume and act on oven spring
Dosage	15-100 ppm

FoodZyme A Fresh

Description	Amylase
Effective material	FoodZyme A Fresh is Amylolytic enzyme system prepared from selected strains of <i>Rhizopus</i> and <i>Aspergillus</i>
Application	FoodZyme A Fresh designed to improve freshkeeping in bread
Function	improve freshness, improve softness and shelf life
Dosage	15-100 ppm

Amylases FAQ

1, What kinds of certificates can you offer?

Foodchem is an ISO2008 9001 certified company, as for Amylases, we can offer HAPPC, KOSHER, HALAL Certificates, ect.

2, Is Foodchem a manufacturer or just a trading company?

Foodchem is both manufacturer and trading company, we are [Amylases Suppper](#), at the same time, we are manufacturer of other products.

3, What is the Min Order Quantity of Amylases?

Different products have different MOQ, for Amylases, the MOQ is 100kg.

4, What is the price of Amylases?

Foodchem is a famous [Amylases suppper](#) and manufacturer in China, and has been corporate with many Amylases suppers for several years, we can provide you with cost-effective Amylases.

5, How long shall we wait for your reply?

We can guarantee to reply your inquiries of Amylases in less than 24 hours in working days.

6, What kinds of transportation types can you provide?

Our main transportation methods include air transportation, land transportation and water transportation.

7, What kinds of payment terms can you accept?

The most commonly used payment terms are T/T, L/C, D/P, D/A, etc.

8, How long will I receive my good?

Foodchem has its own EDC warehouse in Shanghai, when your purchase order has been confirmed, inventory products will depver within 1 week, other products depvery in 2 weeks.

FOODCHEM Hot Products

Acidulants ([Citric acid](#), [Malic acid](#), [Tartaric acid](#), etc.);

Antioxidants([Sodium erythorbate](#), [BHT](#), etc.);

Perservatives([Potassium sorbate](#) , [Sodium benzoate](#) , etc.);

Thickeners([Xanthan gum](#) , [Agar agar](#) , [Carrageenan](#) , [Sodium carboxymethyl cellulose](#) , etc.);

Sweeteners([Sodium saccharin](#) , [Aspartame](#) , [Acesulfame potassium](#) , [Sucralose](#) , etc.);

Amino Acids([L-Glutamine](#) , [Creatine monohydrate](#) , [L-Glycine](#) , [BCAA](#) , etc.);

Plant Extracts ([Green coffee bean extract](#) , [Oat glucan](#) , [Resveratrol](#) , etc.) ;

Vitamins ([Vitamin C](#) , [Vitamin E](#) , [Vitamin A](#) , [Vitamin B1](#) , etc.);

Starch ([Corn starch](#) , [Modified starch](#));

Flavourings([MSG](#) , [I+G](#) , [Yeast extract](#) , [Hydrolyzed vegetable protein](#) , etc.);

Aromas ([Vanillin](#) , [Ethyl vanillin](#) , [Ethyl maltol](#) , etc.);

Phosphates ([Sodium acid pyrophosphate](#) , [Sodium tripolyphosphate](#) , etc.)?

Inorganic Salts ([Sodium bicarbonate](#) , [Ammonium bicarbonate](#) , [Calcium sulfate dihydrate](#));

Foodchem[®]

Natural Food Ingredients ([Cocoa powder](#), [Tomato Powder](#) .)?

Contact Us

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