



Deerland Diastase

Description

Diastase (from the Greek word for separate) is a group of enzymes which catalyses the breakdown of starch into digestible sugars. It was the first enzyme discovered, in 1833 by Anselme Payen, who found it in barley malt solution. Today, diastase refers to amylase (hydrolases) from any source that can break down starch into digestible sugars.

Activity

One unit of diastase activity, expressed as degrees diastatic power (DP°), is defined as that amount of enzyme contained in 0.1 ml of a 5% solution of the sample enzyme preparation that will produce sufficient reducing sugars to reduce 5 ml of Fehling's solution when the sample is incubated with 100 ml of the substance for 1 hr at 20°.

Properties

Form:	Amorphous Dry Powder
Solubility:	Readily Water Soluble
Color:	Light Tan
Odor:	Free of Offensive Odor
Taste:	Free of Offensive Taste
Optimum pH Range	4.0-4.4
Optimum Temperature	58-65°C

Applications

Deerland Diastase is an amylase or a mixture of amylases that is found in milk and that converts starch to dextrin and maltose.

Storage Stability

In sealed containers, under cool, dry conditions, the product will maintain the declared activity for at least 12 months. Storage life can be extended by storing under refrigeration at 2-8°C.

Packaging

Deerland Maltase is available in 25 kg fiber drums with ring seal and lined with a polyethylene bag.

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