

## CARBOHYDRASE from *BACILLUS LICHENIFORMIS*

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<b>SYNONYMS</b>	Diastase, ptyalin, glycogenase; INS No.1100
<b>SOURCES</b>	Commercial enzyme preparations are produced by the controlled fermentation of <i>Bacillus licheniformis</i> .
Active principles	alpha-Amylase
Systematic names and numbers	1,4-alpha-D-Glucan glucanohydrolase (EC 3.2.1.1)
Reactions catalyzed	The enzyme preparations hydrolyze 1,4-alpha-glucosidic linkages in polysaccharides, yielding dextrans and oligo- and monosaccharides.
Secondary enzyme activities	Microbial serine proteinase (EC 3.4.21.14)
<b>DESCRIPTION</b>	Off-white to tan amorphous powders or as brown liquids; soluble in water, but practically insoluble in ethanol, chloroform and ether
<b>FUNCTIONAL USES</b>	Enzyme preparation Used in the preparation of and/or in cereals and starch, fruits and vegetables, beverages, sugar and honey, confectionery and bakery.
<b>GENERAL SPECIFICATIONS</b>	Must conform to the <i>General Specifications for Enzyme Preparations used in Food Processing</i> (see Volume Introduction)
<b>CHARACTERISTICS</b>	
IDENTIFICATION	
<u>Alpha-Amylase activity</u> (Vol. 4)	The sample shows bacterial alpha-amylase activity