



Product specification

CraftZYM opal

Description:	CraftZYM opal is a thermostable bacterial α amylase for starch liquefaction in beer production from malt with raw fruit content	
Composition:	Water, α amylase, sodium propionate, glucose, sodium chloride, calcium chloride, sodium benzoate max. 0.4%, potassium sorbate max. 0.2%	
Biological origin:	Production from fermentation of <i>Bacillus licheniformis</i> , <i>Bacillus subtilis</i> . The enzyme protein is separated from the production organism and purified.	
Activity:	α Amylase Min. 4000 SKB-U/ml (70°C at pH 6.6) EINECS-Number: 232-565-6 IUB-Number: 3.2.1.1 CAS-Number: 9000-90-2	
Density:	1,1 – 1,3 g/ml	
Chemical Purity:	Arsenic (As):	< 3 ppm
	Lead (Pb):	< 5 ppm
	Cadmium (Cd):	< 0.5 ppm
	Mercury (Hg):	< 0.5 ppm
Microbiological purity:	Total plate count:	< 5 x 10 ⁴ CFU/ ml
	Coliforms:	< 30 CFU/ ml
	E. coli:	negative in 25 g
	Salmonella:	negative in 25 g
	Antibacterial activity:	negative in test
	Mycotoxins:	negative in test

This product complies with the requirements for enzymes for use in food.

Our enzymes are approved in the European Union according to EU Regulation 1332/2008 as food enzymes or according to EU Regulation 1333/2008 as food additives for the treatment of foodstuffs and comply with the specifications of the JECFA in the respective current version.

National regulations are to be checked by the user.

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