


Product sheet	<p style="text-align: center;">Characteristics of NATURAL AMYLASES attached to the flour bags</p>	
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Mai 4th 2023

They are natural amylases of malt and of Sweet Potatoes
These amylases enable preparation of
Concentrated Liquefied Porridge (CLP).

MALT

Germinated cereals are very rich in amylases. Dried, crushed and sifted, they form a flour that constitutes the "malt for porridge". The most used cereals are red or white sorghum, maize and millet.

SWEET POTATO

Some sweet potato varieties are particularly rich in amylases. Grated, dried, crushed and sifted, they are an alternative source of natural amylases.

COMPOSITION

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| - Short-chain carbohydrates: maltose, iso-maltose, sucrose, | - Carbohydrates (Starch) |
| - Proteins | - Enzymes : Amylases β , variety dependent |
| - Enzymes : amylases α and β , phytases | - Vitamin A |
| - Vitamins (B1- B2- PP) | - Minerals |
| -Minerals (Potassium, phosphorus, magnesium...). | - Fragrant aromas |

EFFICIENCY OF NATURAL AMYLASES

High amylase content of malt or in sweet potato determines their liquefying power on thick porridge.

The degree of liquefaction also depends on the nature of the starches in the flour used to make the porridge (in particular the amylose/amylopectin ratio, which varies according to the species, variety and maturity of the grains) and the fineness of the milling.

The quality of natural amylase is more important than its quantity.

BACTERIOLOGY

Malt and sweet potato cannot be "sterilized" by heating because this would destroy the amylases. A maximum of hygienic precautions is therefore necessary during their preparation.

As the amount of natural amylase to be added to the thick porridge is very small, three pinches, i.e. less than 1g / 200 ml of porridge, a possible bacterial contamination would merge with those of the environment (bowl and spoon used to consume the porridge).

PACKAGING

A small bag of 8 to 10 g of "natural amylase" is placed on top of each 500 g bag of BAMiSA flour. .

**Natural amylases can be used to liquefy
any cereal porridge or tuber mash.**

**Natural amylase from malt or sweet potato can be considered as a "product" that can
be distributed or sold separately for the preparation of BCL.**