



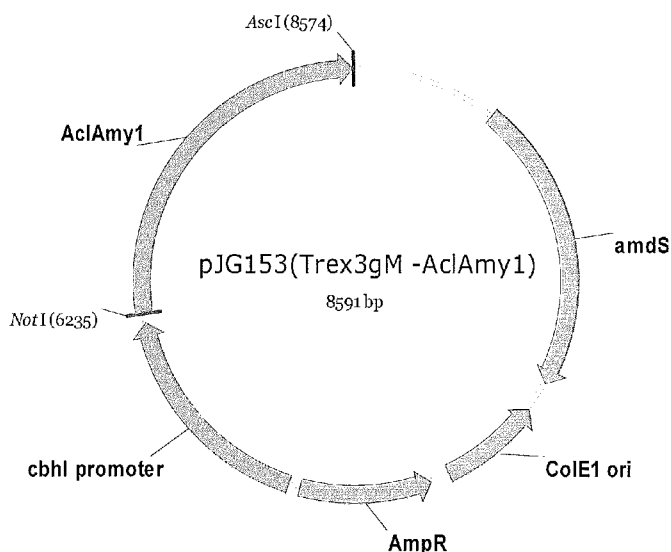
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[Continued on next page]

- (54) **Title:** USE OF ALPHA-AMYLASE FROM ASPERGILLUS CLAVATUS FOR SACCHARIFICATION



(57) **Abstract:** A fungal alpha-amylase is provided from *Aspergillus clavatus* (AcAmy1). AcAmy1 has an optimal pH of 4.5 and is operable at 30-75°C, allowing the enzyme to be used in combination with a glucosylase in a saccharification reaction. This obviates the necessity of running a saccharification reaction as a batch process, where the pH and temperature must be readjusted for optimal use of the alpha-amylase or glucosylase. AcAmy1 also catalyzes the saccharification of starch substrates to an oligosaccharide composition significantly enriched in DP2 and (DP1 + DP2) compared to the products of saccharification catalyzed by an alpha-amylase from *Aspergillus kawachii*. This facilitates the utilization of the oligosaccharide composition by a fermenting organism in a simultaneous saccharification and fermentation process, for example.



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USE OF ALPHA-AMYLASE FROM ASPERGILLUS CLAVATUS FOR SACCHARIFICATION**PRIORITY**

- 5 [001] The present application claims priority to International Patent Application No.:
PCT/CN2012/075352, filed on May 11, 2012, which is incorporated by reference in its entirety.

SEQUENCE LISTING

- 10 [002] A sequence listing comprising SEQ ID NOS: 1-13 is attached herein and
incorporated by reference in its entirety.

FIELD OF THE INVENTION

[003] Methods of using an α -amylase from *Aspergillus clavatus* (AcAmy1) or a variant thereof include saccharification of starch, for example, simultaneous saccharification and fermentation (SSF).

15 **BACKGROUND**

[004] Starch consists of a mixture of amylose (15-30% w/w) and amylopectin (70-85% w/w). Amylose consists of linear chains of α -1,4-linked glucose units having a molecular weight (MW) from about 60,000 to about 800,000. Amylopectin is a branched polymer containing α -1,6 branch points every 24-30 glucose units; its MW may be as high as 100 million.

- 20 [005] Sugars from starch, in the form of concentrated dextrose syrups, are currently produced by an enzyme catalyzed process involving: (1) liquefaction (or viscosity reduction) of solid starch with an α -amylase into dextrans having an average degree of polymerization of about 7-10, and (2) saccharification of the resulting liquefied starch (*i.e.* starch hydrolysate) with amyloglucosidase (also called glucoamylase or GA). The resulting syrup has a high glucose
25 content. Much of the glucose syrup that is commercially produced is subsequently enzymatically isomerized to a dextrose/fructose mixture known as isosyrup. The resulting syrup also may be fermented with microorganisms, such as yeast, to produce commercial products including ethanol, citric acid, lactic acid, succinic acid, itaconic acid, monosodium glutamate, gluconates, lysine, other organic acids, other amino acids, and other biochemicals, for example.

Fermentation and saccharification can be conducted simultaneously (i.e., an SSF process) to achieve greater economy and efficiency.

[006] α -Amylases hydrolyze starch, glycogen, and related polysaccharides by cleaving internal α -1,4-glucosidic bonds at random. α -Amylases, particularly from *Bacilli*, have been used for a variety of different purposes, including starch liquefaction and saccharification, textile desizing, starch modification in the paper and pulp industry, brewing, baking, production of syrups for the food industry, production of feedstocks for fermentation processes, and in animal feed to increase digestability. These enzymes can also be used to remove starchy soils and stains during dishwashing and laundry washing.

[007] Several *Aspergillus* species, including *A. clavatus*, show strong amylolytic behavior, which is retained under acidic conditions. See Nehira et al. (1956) "Taxonomic studies on the genus *Aspergillus*. VIII. The relation between the morphological characteristics and the amylolytic properties in the *Aspergillus*," *Hakko Kogaku Zasshi* 34: 391-99, 423-28, 457-63. *A. clavatus*, for example, secretes an amylase activity among other polysaccharide-degrading enzymes, which allows this fungus to digest complex carbohydrates in its environment. See Ogundero et al. (1987) "Polysaccharide degrading enzymes of a toxigenic strain of *Aspergillus clavatus* from Nigerian poultry feeds," *Die Nahrung* 10: 993-1000. When the effect of pH on the ability of *A. clavatus* to degrade milled feedstuff was determined, *A. clavatus* was shown to degrade feeds over all the tested pH values from 3.2 to 7.8. See Ogundero (1987) "Toxigenic fungi and the deterioration of Nigerian poultry feeds," *Mycopathologia* 100: 75-83. Later studies showed peak *A. clavatus* amylase activity at pH 7 – 8, when the *A. clavatus* were grown on maize yeast extract medium or wheat yeast extract medium. Adisa (1994) "Mycoflora of post-harvest maize and wheat grains and the implications of their contamination by molds," *Die Nahrung* 38(3): 318-26.

SUMMARY

[008] An α -amylase from *Aspergillus clavatus* (AcAmy1) catalyzes saccharification for extended periods at moderate temperatures and an acidic pH. An example of a known α -amylase from *Aspergillus clavatus* NRRL1 (SEQ ID NO: 1), a variant of the α -amylase, encoding nucleic acids, and host cells that express the polynucleotides are provided. AcAmy1 has an acidic working range and contributes to high ethanol yield and low residual starch in simultaneous saccharification and fermentation (SSF), for example, particularly when used together with a glucoamylase. Despite the Adisa 1994 disclosure that the peak *A. clavatus* amylase activity

occurs at pH 7 – 8 at 25-30°C, AcAmy1 has a pH optimum at pH 4.5 at 50°C. AcAmy1 exhibits high activity at elevated temperatures and at low pH, so AcAmy1 can be used efficiently in a process of saccharification in the presence of fungal glucoamylases, such as *Aspergillus niger* glucoamylase (AnGA). AcAmy1 advantageously catalyzes starch saccharification to an oligosaccharide composition significantly enriched in DP1 and DP2 (i.e., glucose and maltose) compared to the products of saccharification catalyzed by *Aspergillus kawachii* alpha-amylase (AkAA). AcAmy1 can be used at a lower dosage than AkAA to produce comparable levels of ethanol. AcAmy1 can be used in combination with enzymes derived from plants (e.g., cereals and grains). AcAmy1 also can be used in combination with enzymes secreted by, or endogenous to, a host cell. For example, AcAmy1 can be added to a fermentation or SSF process during which one or more amylases, glucoamylases, proteases, lipases, phytases, esterases, redox enzymes, transferases, or other enzymes are secreted by the production host. AcAmy1 may also work in combination with endogenous non-secreted production host enzymes. In another example, AcAmy1 can be secreted by a production host cell with other enzymes during fermentation or SSF. The AcAmy1 amylase may also be effective in direct hydrolysis of starch for syrup and/or biochemicals (e.g., alcohols, organic acids, amino acids, other biochemicals and biomaterials) where the reaction temperature is below the gelatinization temperature of substrate. AcAmy1 can be secreted by a host cell with other enzymes during fermentation or SSF.

[009] Accordingly, provided is a method of saccharifying a solution may comprise starch to produce a composition comprising glucose, where the method may comprise (i) contacting the solution comprising starch with an isolated AcAmy1 or variant thereof having α -amylase activity and comprising an amino acid sequence with at least 80% amino acid sequence identity to (a) residues 20-636 of SEQ ID NO:1 or (b) residues 20-497 of SEQ ID NO:1; and (ii) saccharifying the solution comprising starch to produce the composition comprising glucose; where the isolated AcAmy1 or variant thereof catalyzes the saccharification of the starch solution to glucose.

[0010] The AcAmy1 or variant thereof may be dosed at about 17%-50%, or optionally about 17%-34% the dose of AkAA, to reduce the same quantity of residual starch under the same conditions. The AcAmy1 or variant thereof may also be dosed at about 17%-50%, or optionally about 17%-34% the dose of AkAA, to reduce the same quantity of DP3+ under the same conditions.

[0011] The composition comprising glucose may be enriched in DP1, DP2, or (DP1 + DP2), when measured as a weight percentage of total DP1 – DP7, compared to a second composition comprising glucose produced by AkAA under the same conditions. DP1 may be enriched about 1.5-fold at about 2 hours. In addition, DP2 may be enriched two- to three-fold at about 2 hours.

5 Moreover, (DP1 + DP2) may be enriched about 2.2-fold at about 2 hours.

[0012] The AcAmy1 or variant thereof may comprise an amino acid sequence with at least 90%, 95%, or 99% amino acid sequence identity to (a) residues 20-636 of SEQ ID NO:1 or (b) residues 20-497 of SEQ ID NO:1. The AcAmy1 or variant thereof may also comprise (a) residues 20-636 of SEQ ID NO:1 or (b) residues 20-497 of SEQ ID NO:1. The AcAmy1 or
10 variant thereof may consist of an amino acid sequence with at least 80%, 90%, 95%, or 99% amino acid sequence identity to (a) residues 20-636 of SEQ ID NO:1 or (b) residues 20-497 of SEQ ID NO:1. The AcAmy1 or variant thereof may also consist of (a) residues 20-636 of SEQ ID NO:1 or (b) residues 20-497 of SEQ ID NO:1.

[0013] The starch solution may comprise liquefied starch, gelatinized starch, or granular starch.

15 Saccharification may be conducted at a temperature range of about 30°C to about 75°C. The temperature range may further be 47°C – 74°C. Saccharification may be conducted over a pH range of pH 2.0 – pH 7.5. The pH range may further be pH 3.5 – pH 5.5. The pH range may further be pH 3.5 – pH 4.5.

[0014] The method may further comprise fermenting the glucose composition to produce an End
20 of Fermentation (EOF) product. The fermentation may be a simultaneous saccharification and fermentation (SSF) reaction. The fermentation may be conducted for 48 – 70 hours at pH 2 – 8 and in a temperature range of 25°C – 70°C. The EOF product may comprise 8% – 18% (v/v) ethanol. The EOF product may comprise a metabolite. The metabolite may be a citric acid, lactic acid, succinic acid, monosodium glutamate, gluconic acid, sodium gluconate, calcium
25 gluconate, potassium gluconate, glucono delta-lactone, sodium erythorbate, omega 3 fatty acid, butanol, an amino acid, lysine, itaconic acid, 1,3-propanediol, or isoprene.

[0015] Use of AcAmy1 or variant thereof in the production of a fermented beverage is also provided, as well as a method of making a fermented beverage which may comprise: contacting a mash and/or a wort with AcAmy1 or variant thereof. A method of making a fermented
30 beverage which may comprise: (a) preparing a mash; (b) filtering the mash to obtain a wort; and (c) fermenting the wort to obtain a fermented beverage, where AcAmy1 or variant thereof are

added to: (i) the mash of step (a) and/or (ii) the wort of step (b) and/or (iii) the wort of step (c).
A fermented beverage produced by the disclosed methods is also provided.

[0016] The fermented beverage or end of fermentation product can be selected from the group consisting of a beer selected such as full malted beer, beer brewed under the “Reinheitsgebot”,
5 ale, IPA, lager, bitter, Happoshu (second beer), third beer, dry beer, near beer, light beer, low alcohol beer, low calorie beer, porter, bock beer, stout, malt liquor, non-alcoholic beer, and non-alcoholic malt liquor; or cereal or malt beverages such as fruit flavoured malt beverages, liquor flavoured malt beverages, and coffee flavoured malt beverages.

[0017] The method may further comprise adding glucoamylase, hexokinase, xylanase, glucose
10 isomerase, xylose isomerase, phosphatase, phytase, pullulanase, β -amylase, α -amylase that is not AcAmy1, protease, cellulase, hemicellulase, lipase, cutinase, isoamylase, redox enzyme, esterase, transferase, pectinase, alpha-glucosidase, beta-glucosidase, or a combination thereof, to the starch solution. Glucoamylase may be added to 0.1 – 2 glucoamylase units (GAU)/g ds.

[0018] The isolated AcAmy1 or a variant thereof may be expressed and secreted by a host cell.
15 The starch solution may be contacted with the host cell. The host cell may further express and secrete a glucoamylase. The host cell may further be capable of fermenting the glucose composition.

[0019] Accordingly, provided is a composition for the use of saccharifying a solution comprising starch, may comprise an isolated AcAmy1 or variant thereof having α -amylase
20 activity and comprising an amino acid sequence with at least 80%, 90%, 95%, 99% or 100% amino acid sequence identity to (a) residues 20-636 of SEQ ID NO:1 or (b) residues 20-497 of SEQ ID NO:1. The AcAmy1 or variant thereof may consist of an amino acid sequence with at least 80%, 90%, 95%, 99%, or 100% amino acid sequence identity to (a) residues 20-636 of SEQ ID NO:1 or (b) residues 20-497 of SEQ ID NO:1.

[0020] The composition may be a cultured cell material. The composition may further comprise a glucoamylase. The AcAmy1 or variant thereof may also be purified.

[0021] The AcAmy1 or variant thereof may be expressed and secreted by a host cell. The host cell may be a filamentous fungal cell. The host cell may be an *Aspergillus* sp. or *Trichoderma reesei* cell.

[0022] Accordingly, provided is a method of baking comprising adding a baking composition to
30 a substance to be baked, and baking the substance to produce a baked good, where the baking

composition comprises an isolated AcAmy1 or variant thereof having α -amylase activity and comprising an amino acid sequence with at least 80%, 90%, 95%, 99% or 100% amino acid sequence identity to (a) residues 20-636 of SEQ ID NO:1 or (b) residues 20-497 of SEQ ID NO:1, where the isolated AcAmy1 or variant thereof catalyzes the hydrolysis of starch

5 components present in the substance to produce smaller starch-derived molecules. The AcAmy1 or variant thereof may consist of an amino acid sequence with at least 80%, 90%, 95%, 99%, or 100% amino acid sequence identity to (a) residues 20-636 of SEQ ID NO:1 or (b) residues 20-497 of SEQ ID NO:1. The baking composition may further comprise flour, an anti-staling amylase, a phospholipase, and/or a phospholipid.

10 **[0023]** Accordingly, also provided is a method of producing a food composition, comprising combining (i) one or more food ingredients, and (ii) an isolated AcAmy1 or variant thereof having α -amylase activity and comprising an amino acid sequence with at least 80%, 90%, 95%, 99% or 100% amino acid sequence identity to (a) residues 20-636 of SEQ ID NO:1 or (b) residues 20-497 of SEQ ID NO:1, wherein said isolated AcAmy1 or variant thereof catalyzes the
15 hydrolysis of starch components present in the food ingredients to produce glucose. The AcAmy1 or variant thereof may consist of an amino acid sequence with at least 80%, 90%, 95%, 99%, or 100% amino acid sequence identity to (a) residues 20-636 of SEQ ID NO:1 or (b) residues 20-497 of SEQ ID NO:1. The method may further comprise baking the food composition to produce a baked good. The method may further comprise (i) providing a starch
20 medium; (ii) adding to the starch medium the AcAmy1 or variant thereof; and (iii) applying heat to the starch medium during or after step (b) to produce a bakery product.

[0024] The food composition may be enriched in DP1, DP2, or (DP1 + DP2), when measured as a weight percentage of total DP1 – DP7, compared to a second baked good produced by AkAA under the same conditions. The food composition may be selected from the group consisting of
25 a food product, a baking composition, a food additive, an animal food product, a feed product, a feed additive, an oil, a meat, and a lard. The food composition may comprise a dough or a dough product, preferably a processed dough product.

[0025] The one or more food ingredients may comprise a baking ingredient or an additive. The one or more food ingredients may also be selected from the group consisting of flour; an anti-staling amylase; a phospholipase; a phospholipid; a maltogenic alpha-amylase or a variant,
30 homologue, or mutants thereof which has maltogenic alpha-amylase activity; a bakery xylanase (EC 3.2.1.8); and a lipase. The one or more food ingredients may further be selected from the

group consisting of (i) a maltogenic alpha-amylase from *Bacillus stearothermophilus*, (ii) a bakery xylanase is from *Bacillus*, *Aspergillus*, *Thermomyces* or *Trichoderma*, (iii) a glycolipase from *Fusarium heterosporum*.

[0026] Accordingly, also provided is a composition for use producing a food composition,

5 comprising an isolated AcAmy1 or variant thereof having α -amylase activity and comprising an amino acid sequence with at least 80% amino acid sequence identity to (a) residues 20-636 of SEQ ID NO:1 or (b) residues 20-497 of SEQ ID NO:1 and one or more food ingredients. Also provided is a use of the AcAmy1 or variant thereof of any one of claims 69-73 in preparing a food composition. The food composition may comprise a dough or a dough product, including a
10 processed dough product. The food composition may be a bakery composition. The AcAmy1 or variant thereof may be used in a dough product to retard or reduce staling, preferably detrimental retrogradation, of the dough product.

[0027] Accordingly, provided is a method of removing starchy stains from laundry, dishes, or textiles, which may comprise incubating a surface of the laundry, dishes, or textiles in the

15 presence of an aqueous composition comprising an effective amount of an isolated AcAmy1 or variant thereof having α -amylase activity and comprising an amino acid sequence with at least 80%, 90%, 95%, 99% or 100% amino acid sequence identity to (a) residues 20-636 of SEQ ID NO:1 or (b) residues 20-497 of SEQ ID NO:1, and allowing the AcAmy1 or variant thereof to hydrolyze starch components present in the starchy stain to produce smaller starch-derived
20 molecules that dissolve in the aqueous composition, and rinsing the surface, thereby removing the starchy stain from the surface. The AcAmy1 or variant thereof may consist of an amino acid sequence with at least 80%, 90%, 95%, 99%, or 100% amino acid sequence identity to (a) residues 20-636 of SEQ ID NO:1 or (b) residues 20-497 of SEQ ID NO:1.

[0028] Accordingly, provided is a composition for use in removing starchy stains from laundry,
25 dishes, or textiles, which may comprise an isolated AcAmy1 or variant thereof having α -amylase activity and comprising an amino acid sequence with at least 80%, 90%, 95%, 99% or 100% amino acid sequence identity to (a) residues 20-636 of SEQ ID NO:1 or (b) residues 20-497 of SEQ ID NO:1 and a surfactant. The AcAmy1 or variant thereof may consist of an amino acid sequence with at least 80%, 90%, 95%, 99%, or 100% amino acid sequence identity to (a)
30 residues 20-636 of SEQ ID NO:1 or (b) residues 20-497 of SEQ ID NO:1. The composition may be a laundry detergent, a laundry detergent additive, or a manual or automatic dishwashing detergent.

[0029] Accordingly, a method of desizing a textile is also provided, that may comprise contacting a desizing composition with a textile for a time sufficient to desize the textile, where the desizing composition may comprise an isolated AcAmy1 or variant thereof having α -amylase activity and comprising an amino acid sequence with at least 80%, 90%, 95%, 99% or 100% amino acid sequence identity to (a) residues 20-636 of SEQ ID NO:1 or (b) residues 20-497 of SEQ ID NO:1 and allowing the AcAmy1 or variant thereof to desize starch components present in the starchy stain to produce smaller starch-derived molecules that dissolve in the aqueous composition, and rinsing the surface, thereby removing the starchy stain from the surface. The AcAmy1 or variant thereof may consist of an amino acid sequence with at least 80%, 90%, 95%, 99%, or 100% amino acid sequence identity to (a) residues 20-636 of SEQ ID NO:1 or (b) residues 20-497 of SEQ ID NO:1.

[0030] Accordingly, use of AcAmy1 or variant thereof in the production of a glucose composition is also provided. A glucose composition produced by the disclosed methods is also provided. Use of AcAmy1 or variant thereof in the production of a liquefied starch is further provided. And a liquefied starch prepared by the disclosed methods is also disclosed.

[0031] Moreover, use of a desizing composition which may comprise AcAmy1 or variant thereof in desizing textiles is disclosed, as well as use of a baking composition which may comprise AcAmy1 or variant thereof in the production of a baked good.

BRIEF DESCRIPTION OF THE DRAWINGS

[0032] The accompanying drawings are incorporated in and constitute a part of this specification and illustrate various methods and compositions disclosed herein. In the drawings:

[0033] FIG. 1A and FIG. 1B depict a ClustalW alignment of the AcAmy1 catalytic core, linker region, and carbohydrate binding domain (residues 20-497, 498-528, and 529-636 of SEQ ID NO: 1, respectively), or the full length, with the corresponding residues of the α -amylases from: *T. stipitatus* ATCC 10500 (residues 20-497 and 520-627 of SEQ ID NO: 4, respectively); *A. nidulans* FGSC A4 (residues 20-497 and 516-623 of SEQ ID NO: 5, respectively); *A. fumigatus* Af293 (residues 24-502 and 523-630 of SEQ ID NO: 12, respectively); and *A. terreus* NIH2624 (residues 21-497 and 500-607 of SEQ ID NO: 13, respectively). Residues designated by an asterisk in FIG. 1 are AcAmy1 residues corresponding to conserved residues in SEQ ID NOS: 4-5 and 12-13.

[0034] FIG. 2 depicts a map of a pJG153 expression vector comprising a polynucleotide that encodes an AcAmy1 polypeptide, pJG153(Tex3gM-AcAmy1).

[0035] FIG. 3A depicts the dependence of α -amylase activity (relative units) of *Aspergillus kawachii* α -amylase (AkAA) on pH. FIG. 3B depicts the dependence of α -amylase activity

(relative units) of AcAmy1 on pH. α -Amylase activity was based on 2 ppm enzyme and assayed by the release of reducing sugar from potato amylopectin substrate at 50°C.

[0036] FIG. 4A depicts the dependence of α -amylase activity (relative units) of AkAA on temperature. FIG. 4B depicts the dependence of α -amylase activity (relative units) of AcAmy1 on temperature. α -Amylase activity was based on 2 ppm enzyme and assayed by the release of reducing sugar from potato amylopectin substrate at pH 4.0 (AkAA) or pH 4.5 (AcAmy1).

[0037] FIG. 5A depicts the residual α -amylase activity (relative units) of AkAA after incubation at pH 3.5 or 4.8 for the time periods shown. FIG. 5B depicts the residual α -amylase activity (relative units) of AcAmy1 at pH 3.5 or 4.8 for the time periods shown. α -Amylase activity was based on 2 ppm enzyme and assayed by the release of reducing sugar from potato amylopectin substrate.

DETAILED DESCRIPTION

[0038] A fungal α -amylase from *Aspergillus clavatus* (AcAmy1) is provided. AcAmy1 has a pH optimum of pH 4.5 and at least 70% activity over a range of pH 3 to pH 7. The enzyme has an optimum temperature of 66°C and at least 70% activity over a temperature range of 47°-74°C, when tested at pH 4.5. These properties allow the enzyme to be used in combination with a glucoamylase under the same reaction conditions. This obviates the necessity of running a saccharification reaction as a batch process, where the pH and temperature must be adjusted for optimal use of the α -amylase or glucoamylase.

[0039] AcAmy1 also catalyzes the saccharification of a composition comprising starch to glucose. For example, after two hours of saccharification at 50°C, pH 5.3, using a DP7, amylopectin, or maltodextrin substrate, an oligosaccharide composition is produced. The composition is enriched in DP1, DP2, and (DP1 + DP2), when measured as a weight percentage of total DP1 – DP7, compared to the products of AkAA-catalyzed saccharification under the same conditions. For example, DP2 is enriched two- to three-fold at about 2 hours, DP1 is enriched about 1.5-fold at about 2 hours, and (DP1 + DP2) is enriched about 2.2-fold at about 2 hours. This facilitates the utilization of the oligosaccharide composition by a fermenting

organism in a SSF process, for example. In this role, AcAmy1 can produce the same ethanol yield as AkAA with a lower enzyme dosage, while reducing insoluble residual starch and minimizing any negative effects of insoluble residual starch on final product quality.

[0040] Exemplary applications for AcAmy1 and variants thereof amylases are in a process of starch saccharification, e.g., SSF, the preparation of cleaning compositions, such as detergent compositions for cleaning laundry, dishes, and other surfaces, for textile processing (e.g., desizing).

1. Definitions & Abbreviations

[0041] In accordance with this detailed description, the following abbreviations and definitions apply. Note that the singular forms “a,” “an,” and “the” include plural referents unless the context clearly dictates otherwise. Thus, for example, reference to “an enzyme” includes a plurality of such enzymes, and reference to “the dosage” includes reference to one or more dosages and equivalents thereof known to those skilled in the art, and so forth.

[0042] Unless defined otherwise, all technical and scientific terms used herein have the same meaning as commonly understood by one of ordinary skill in the art. The following terms are provided below.

1.1. Abbreviations and Acronyms

[0043] The following abbreviations/acronyms have the following meanings unless otherwise specified:

20	ABTS	2,2-azino-bis-3-ethylbenzothiazoline-6-sulfonic acid
	AcAmy1	<i>Aspergillus clavatus</i> α -amylase
	AE	alcohol ethoxylate
	AEO	alcohol ethoxylate
	AEOS	alcohol ethoxysulfate
25	AES	alcohol ethoxysulfate
	AkAA	<i>Aspergillus kawachii</i> α -amylase
	AnGA	<i>Aspergillus niger</i> glucoamylase
	AOS	α -olefinsulfonate
	AS	alkyl sulfate
30	cDNA	complementary DNA
	CMC	carboxymethylcellulose
	DE	dextrose equivalent
	DNA	deoxyribonucleic acid
	DPn	degree of saccharide polymerization having n subunits
35	ds or DS	dry solids
	DTMPA	diethylenetriaminepentaacetic acid
	EC	Enzyme Commission

	EDTA	ethylenediaminetetraacetic acid
	EO	ethylene oxide (polymer fragment)
	EOF	End of Fermentation
	FGSC	Fungal Genetics Stock Center
5	GA	glucoamylase
	GAU/g ds	glucoamylase activity unit/gram dry solids
	HFCS	high fructose corn syrup
	HgGA	<i>Humicola grisea</i> glucoamylase
	IPTG	isopropyl β -D-thiogalactoside
10	IRS	insoluble residual starch
	kDa	kiloDalton
	LAS	linear alkylbenzenesulfonate
	MW	molecular weight
	MWU	modified Wohlgemuth unit; 1.6×10^{-5} mg/MWU = unit of activity
15	NCBI	National Center for Biotechnology Information
	NOBS	nonanoyloxybenzenesulfonate
	NTA	nitriloacetic acid
	OxAm	Purastar HPAM 5000L (Danisco US Inc.)
	PAHBAH	p-hydroxybenzoic acid hydrazide
20	PEG	polyethyleneglycol
	pI	isoelectric point
	ppm	parts per million, e.g., μ g protein per gram dry solid
	PVA	poly(vinyl alcohol)
	PVP	poly(vinylpyrrolidone)
25	RNA	ribonucleic acid
	SAS	alkanesulfonate
	SDS-PAGE	sodium dodecyl sulfate polyacrylamide gel electrophoresis
	SSF	simultaneous saccharification and fermentation
	SSU/g solid	soluble starch unit/gram dry solids
30	sp.	species
	TAED	tetraacetylenediamine
	TrGA	<i>Trichoderma reesei</i> glucoamylase
	w/v	weight/volume
	w/w	weight/weight
35	v/v	volume/volume
	wt%	weight percent
	°C	degrees Centigrade
	H ₂ O	water
	dH ₂ O or DI	deionized water
40	dIH ₂ O	deionized water, Milli-Q filtration
	g or gm	grams
	μ g	micrograms
	mg	milligrams
	kg	kilograms
45	μ L and μ l	microliters
	mL and ml	milliliters
	mm	millimeters
	μ m	micrometer
	M	molar
50	mM	millimolar

	μM	micromolar
	U	units
	sec	seconds
	min(s)	minute/minutes
5	hr(s)	hour/hours
	DO	dissolved oxygen
	Ncm	Newton centimeter
	ETOH	ethanol
	eq.	equivalents
10	N	normal

1.2. Definitions

[0044] The terms “amylase” or “amylolytic enzyme” refer to an enzyme that is, among other things, capable of catalyzing the degradation of starch. α -Amylases are hydrolases that cleave the α -D-(1 $\rightarrow$ 4) O-glycosidic linkages in starch. Generally, α -amylases (EC 3.2.1.1; α -D-(1 $\rightarrow$ 4)-glucan glucanohydrolase) are defined as endo-acting enzymes cleaving α -D-(1 $\rightarrow$ 4) O-glycosidic linkages within the starch molecule in a random fashion yielding polysaccharides containing three or more (1-4)- α -linked D-glucose units. In contrast, the exo-acting amylolytic enzymes, such as β -amylases (EC 3.2.1.2; α -D-(1 $\rightarrow$ 4)-glucan maltohydrolase) and some product-specific amylases like maltogenic α -amylase (EC 3.2.1.133) cleave the polysaccharide molecule from the non-reducing end of the substrate. β -amylases, α -glucosidases (EC 3.2.1.20; α -D-glucoside glucohydrolase), glucoamylase (EC 3.2.1.3; α -D-(1 $\rightarrow$ 4)-glucan glucohydrolase), and product-specific amylases like the maltotetraosidases (EC 3.2.1.60) and the maltohexaosidases (EC 3.2.1.98) can produce malto-oligosaccharides of a specific length or enriched syrups of specific maltooligosaccharides.

[0045] “Enzyme units” herein refer to the amount of product formed per time under the specified conditions of the assay. For example, a “glucoamylase activity unit” (GAU) is defined as the amount of enzyme that produces 1 g of glucose per hour from soluble starch substrate (4% DS) at 60°C, pH 4.2. A “soluble starch unit” (SSU) is the amount of enzyme that produces 1 mg of glucose per minute from soluble starch substrate (4% DS) at pH 4.5, 50°C. DS refers to “dry solids.”

[0046] As used herein the term “starch” refers to any material comprised of the complex polysaccharide carbohydrates of plants, comprised of amylose and amylopectin with the formula $(\text{C}_6\text{H}_{10}\text{O}_5)_x$, wherein X can be any number. The term includes plant-based materials such as grains, cereal, grasses, tubers and roots, and more specifically materials obtained from wheat, barley, corn, rye, rice, sorghum, brans, cassava, millet, potato, sweet potato, and tapioca. The

term “starch” includes granular starch. The term “granular starch” refers to raw, i.e., uncooked starch, e.g., starch that has not been subject to gelatinization.

[0047] The terms, “wild-type,” “parental,” or “reference,” with respect to a polypeptide, refer to a naturally-occurring polypeptide that does not include a man-made substitution, insertion, or deletion at one or more amino acid positions. Similarly, the terms “wild-type,” “parental,” or “reference,” with respect to a polynucleotide, refer to a naturally-occurring polynucleotide that does not include a man-made nucleoside change. However, note that a polynucleotide encoding a wild-type, parental, or reference polypeptide is not limited to a naturally-occurring polynucleotide, and encompasses any polynucleotide encoding the wild-type, parental, or reference polypeptide.

[0048] Reference to the wild-type protein is understood to include the mature form of the protein. A “mature” polypeptide means a AcAmy1 polypeptide or variant thereof from which a signal sequence is absent. For example, the signal sequence may be cleaved during expression of the polypeptide. The mature AcAmy1 is 617 amino acids in length covering positions 20-636 of SEQ ID NO: 1, where positions are counted from the N-terminus. The signal sequence of the wild-type AcAmy1 is 19 amino acids in length and has the sequence set forth in SEQ ID NO: 3. A mature AcAmy1 or variant thereof may comprise a signal sequence taken from different proteins. The mature protein can be a fusion protein between the mature polypeptide and a signal sequence polypeptide.

[0049] The “catalytic core” of AcAmy1 spans residues 20-497 of SEQ ID NO: 1. The “linker” or “linker region” of AcAmy1 span residues 498-528. The amino acid residues 529-636 constitute the “carbohydrate binding domain” of AcAmy1.

[0050] The term “variant,” with respect to a polypeptide, refers to a polypeptide that differs from a specified wild-type, parental, or reference polypeptide in that it includes one or more naturally-occurring or man-made substitutions, insertions, or deletions of an amino acid. Similarly, the term “variant,” with respect to a polynucleotide, refers to a polynucleotide that differs in nucleotide sequence from a specified wild-type, parental, or reference polynucleotide. The identity of the wild-type, parental, or reference polypeptide or polynucleotide will be apparent from context. A “variant” of AcAmy1 and a “variant α -amylase polypeptide” are synonymous herein.

[0051] In the case of the present α -amylases, “activity” refers to α -amylase activity, which can be measured as described, herein.

[0052] The term “recombinant,” when used in reference to a subject cell, nucleic acid, protein or vector, indicates that the subject has been modified from its native state. Thus, for example, recombinant cells express genes that are not found within the native (non-recombinant) form of the cell, or express native genes at different levels or under different conditions than found in nature. Recombinant nucleic acids differ from a native sequence by one or more nucleotides and/or are operably linked to heterologous sequences, e.g., a heterologous promoter in an expression vector. Recombinant proteins may differ from a native sequence by one or more amino acids and/or are fused with heterologous sequences. A vector comprising a nucleic acid encoding an AcAmy1 or variant thereof is a recombinant vector.

[0053] The terms “recovered,” “isolated,” and “separated,” refer to a compound, protein (polypeptides), cell, nucleic acid, amino acid, or other specified material or component that is removed from at least one other material or component with which it is naturally associated as found in nature, e.g., an AcAmy1 isolated from an *A. clavatus* sp. cell. An “isolated” AcAmy1 or variant thereof includes, but is not limited to, a culture broth containing secreted AcAmy1 or variant polypeptides and AcAmy1 or variant polypeptides expressed in a heterologous host cell (i.e., a host cell that is not *A. clavatus*).

[0054] As used herein, the term “purified” refers to material (e.g., an isolated polypeptide or polynucleotide) that is in a relatively pure state, e.g., at least about 90% pure, at least about 95% pure, at least about 98% pure, or even at least about 99% pure.

[0055] The terms “thermostable” and “thermostability,” with reference to an enzyme, refer to the ability of the enzyme to retain activity after exposure to an elevated temperature. The thermostability of an enzyme, such as an amylase enzyme, is measured by its half-life ($t_{1/2}$) given in minutes, hours, or days, during which half the enzyme activity is lost under defined conditions. The half-life may be calculated by measuring residual α -amylase activity following exposure to (i.e., challenge by) an elevated temperature.

[0056] A “pH range,” with reference to an enzyme, refers to the range of pH values under which the enzyme exhibits catalytic activity.

[0057] As used herein, the terms “pH stable” and “pH stability,” with reference to an enzyme, relate to the ability of the enzyme to retain activity over a wide range of pH values for a predetermined period of time (e.g., 15 min., 30 min., 1 hour).

[0058] As used herein, the term “amino acid sequence” is synonymous with the terms “polypeptide,” “protein,” and “peptide,” and are used interchangeably. Where such amino acid

sequences exhibit activity, they may be referred to as an “enzyme.” The conventional one-letter or three-letter codes for amino acid residues are used, with amino acid sequences being presented in the standard amino-to-carboxy terminal orientation (*i.e.*, N→C).

[0059] The term “nucleic acid” encompasses DNA, RNA, heteroduplexes, and synthetic molecules capable of encoding a polypeptide. Nucleic acids may be single stranded or double stranded, and may be chemical modifications. The terms “nucleic acid” and “polynucleotide” are used interchangeably. Because the genetic code is degenerate, more than one codon may be used to encode a particular amino acid, and the present compositions and methods encompass nucleotide sequences that encode a particular amino acid sequence. Unless otherwise indicated, nucleic acid sequences are presented in 5'-to-3' orientation.

[0060] As used herein, “hybridization” refers to the process by which one strand of nucleic acid forms a duplex with, *i.e.*, base pairs with, a complementary strand, as occurs during blot hybridization techniques and PCR techniques. Stringent hybridization conditions are exemplified by hybridization under the following conditions: 65°C and 0.1X SSC (where 1X SSC = 0.15 M NaCl, 0.015 M Na₃ citrate, pH 7.0). Hybridized, duplex nucleic acids are characterized by a melting temperature (T_m), where one half of the hybridized nucleic acids are unpaired with the complementary strand. Mismatched nucleotides within the duplex lower the T_m . A nucleic acid encoding a variant α -amylase may have a T_m reduced by 1°C – 3°C or more compared to a duplex formed between the nucleotide of SEQ ID NO: 2 and its identical complement.

[0061] As used herein, a “synthetic” molecule is produced by *in vitro* chemical or enzymatic synthesis rather than by an organism.

[0062] As used herein, the terms “transformed,” “stably transformed,” and “transgenic,” used with reference to a cell means that the cell contains a non-native (*e.g.*, heterologous) nucleic acid sequence integrated into its genome or carried as an episome that is maintained through multiple generations.

[0063] The term “introduced” in the context of inserting a nucleic acid sequence into a cell, means “transfection,” “transformation” or “transduction,” as known in the art.

[0064] A “host strain” or “host cell” is an organism into which an expression vector, phage, virus, or other DNA construct, including a polynucleotide encoding a polypeptide of interest (*e.g.*, AcAmy1 or variant thereof) has been introduced. Exemplary host strains are microorganism cells (*e.g.*, bacteria, filamentous fungi, and yeast) capable of expressing the

polypeptide of interest and/or fermenting saccharides. The term “host cell” includes protoplasts created from cells.

[0065] The term “heterologous” with reference to a polynucleotide or protein refers to a polynucleotide or protein that does not naturally occur in a host cell.

- 5 [0066] The term “endogenous” with reference to a polynucleotide or protein refers to a polynucleotide or protein that occurs naturally in the host cell.

[0067] As used herein, the term “expression” refers to the process by which a polypeptide is produced based on a nucleic acid sequence. The process includes both transcription and translation.

- 10 [0068] A “selective marker” or “selectable marker” refers to a gene capable of being expressed in a host to facilitate selection of host cells carrying the gene. Examples of selectable markers include but are not limited to antimicrobials (*e.g.*, hygromycin, bleomycin, or chloramphenicol) and/or genes that confer a metabolic advantage, such as a nutritional advantage on the host cell.

- [0069] A “vector” refers to a polynucleotide sequence designed to introduce nucleic acids into
15 one or more cell types. Vectors include cloning vectors, expression vectors, shuttle vectors, plasmids, phage particles, cassettes and the like.

- [0070] An “expression vector” refers to a DNA construct comprising a DNA sequence encoding a polypeptide of interest, which coding sequence is operably linked to a suitable control sequence capable of effecting expression of the DNA in a suitable host. Such control sequences
20 may include a promoter to effect transcription, an optional operator sequence to control transcription, a sequence encoding suitable ribosome binding sites on the mRNA, enhancers and sequences which control termination of transcription and translation.

- [0071] The term “operably linked” means that specified components are in a relationship (including but not limited to juxtaposition) permitting them to function in an intended manner.
25 For example, a regulatory sequence is operably linked to a coding sequence such that expression of the coding sequence is under control of the regulatory sequences.

[0072] A “signal sequence” is a sequence of amino acids attached to the N-terminal portion of a protein, which facilitates the secretion of the protein outside the cell. The mature form of an extracellular protein lacks the signal sequence, which is cleaved off during the secretion process.

- 30 [0073] As used herein, “biologically active” refer to a sequence having a specified biological activity, such an enzymatic activity.

[0074] As used herein, a “swatch” is a piece of material such as a fabric that has a stain applied thereto. The material can be, for example, fabrics made of cotton, polyester or mixtures of natural and synthetic fibers. The swatch can further be paper, such as filter paper or nitrocellulose, or a piece of a hard material such as ceramic, metal, or glass. For amylases, the stain is starch based, but can include blood, milk, ink, grass, tea, wine, spinach, gravy, chocolate, egg, cheese, clay, pigment, oil, or mixtures of these compounds.

[0075] As used herein, a “smaller swatch” is a section of the swatch that has been cut with a single hole punch device, or has been cut with a custom manufactured 96-hole punch device, where the pattern of the multi-hole punch is matched to standard 96-well microtiter plates, or the section has been otherwise removed from the swatch. The swatch can be of textile, paper, metal, or other suitable material. The smaller swatch can have the stain affixed either before or after it is placed into the well of a 24-, 48- or 96-well microtiter plate. The smaller swatch can also be made by applying a stain to a small piece of material. For example, the smaller swatch can be a stained piece of fabric 5/8" or 0.25" in diameter. The custom manufactured punch is designed in such a manner that it delivers 96 swatches simultaneously to all wells of a 96-well plate. The device allows delivery of more than one swatch per well by simply loading the same 96-well plate multiple times. Multi-hole punch devices can be conceived of to deliver simultaneously swatches to any format plate, including but not limited to 24-well, 48-well, and 96-well plates. In another conceivable method, the soiled test platform can be a bead made of metal, plastic, glass, ceramic, or another suitable material that is coated with the soil substrate. The one or more coated beads are then placed into wells of 96-, 48-, or 24-well plates or larger formats, containing suitable buffer and enzyme.

[0076] As used herein, “a cultured cell material comprising an AcAmy1 or variant thereof,” or similar language, refers to a cell lysate or supernatant (including media) that includes an AcAmy1 or variant thereof as a component. The cell material may be from a heterologous host that is grown in culture for the purpose of producing the AcAmy1 or variant thereof.

[0077] “Percent sequence identity” means that a variant has at least a certain percentage of amino acid residues identical to a wild-type AcAmy1, when aligned using the CLUSTAL W algorithm with default parameters. See Thompson et al. (1994) *Nucleic Acids Res.* 22:4673-4680. Default parameters for the CLUSTAL W algorithm are:

Gap opening penalty:	10.0
Gap extension penalty:	0.05
Protein weight matrix:	BLOSUM series

DNA weight matrix:	IUB
Delay divergent sequences %:	40
Gap separation distance:	8
DNA transitions weight:	0.50
List hydrophilic residues:	GPSNDQEKR
Use negative matrix:	OFF
Toggle Residue specific penalties:	ON
Toggle hydrophilic penalties:	ON
Toggle end gap separation penalty	OFF.

5

- 10 **[0078]** Deletions are counted as non-identical residues, compared to a reference sequence. Deletions occurring at either termini are included. For example, a variant with five amino acid deletions of the C-terminus of the mature AcAmy1 polypeptide of SEQ ID NO: 1 would have a percent sequence identity of 99% ($612 / 617$ identical residues $\times 100$, rounded to the nearest whole number) relative to the mature polypeptide. Such a variant would be encompassed by a
- 15 variant having “at least 99% sequence identity” to a mature AcAmy1 polypeptide.

[0079] “Fused” polypeptide sequences are connected, i.e., operably linked, via a peptide bond between the two polypeptide sequences.

[0080] The term “filamentous fungi” refers to all filamentous forms of the subdivision Eumycotina.

- 20 **[0081]** The term “degree of polymerization” (DP) refers to the number (n) of anhydro-glucopyranose units in a given saccharide. Examples of DP1 are the monosaccharides glucose and fructose. Examples of DP2 are the disaccharides maltose and sucrose. The term “DE,” or “dextrose equivalent,” is defined as the percentage of reducing sugar, i.e., D-glucose, as a fraction of total carbohydrate in a syrup.

- 25 **[0082]** As used herein the term “dry solids content” (ds) refers to the total solids of a slurry in a dry weight percent basis. The term “slurry” refers to an aqueous mixture containing insoluble solids.

- [0083]** The phrase “simultaneous saccharification and fermentation (SSF)” refers to a process in the production of biochemicals in which a microbial organism, such as an ethanologenic
- 30 microorganism, and at least one enzyme, such as AcAmy1 or a variant thereof, are present during the same process step. SSF includes the contemporaneous hydrolysis of starch substrates (granular, liquefied, or solubilized) to saccharides, including glucose, and the fermentation of the saccharides into alcohol or other biochemical or biomaterial in the same reactor vessel.

[0084] As used herein “ethanologenic microorganism” refers to a microorganism with the ability to convert a sugar or oligosaccharide to ethanol.

[0085] The term “fermented beverage” refers to any beverage produced by a method comprising a fermentation process, such as a microbial fermentation, e.g., a bacterial and/or yeast
5 fermentation.

[0086] “Beer” is an example of such a fermented beverage, and the term “beer” is meant to comprise any fermented wort produced by fermentation/brewing of a starch-containing plant material. Often, beer is produced exclusively from malt or adjunct, or any combination of malt and adjunct. Examples of beers include: full malted beer, beer brewed under the

10 “Reinheitsgebot,” ale, IPA, lager, bitter, Happoshu (second beer), third beer, dry beer, near beer, light beer, low alcohol beer, low calorie beer, porter, bock beer, stout, malt liquor, non-alcoholic beer, non-alcoholic malt liquor and the like, but also alternative cereal and malt beverages such as fruit flavored malt beverages, e.g., citrus flavored, such as lemon-, orange-, lime-, or berry-flavored malt beverages, liquor flavored malt beverages, e.g., vodka-, rum-, or tequila-flavored
15 malt liquor, or coffee flavored malt beverages, such as caffeine-flavored malt liquor, and the like.

[0087] The term “malt” refers to any malted cereal grain, such as malted barley or wheat.

[0088] The term “adjunct” refers to any starch and/or sugar containing plant material which is not malt, such as barley or wheat malt. Examples of adjuncts include common corn grits,
20 refined corn grits, brewer’s milled yeast, rice, sorghum, refined corn starch, barley, barley starch, dehusked barley, wheat, wheat starch, torrifified cereal, cereal flakes, rye, oats, potato, tapioca, cassava and syrups, such as corn syrup, sugar cane syrup, inverted sugar syrup, barley and/or wheat syrups, and the like.

[0089] The term “mash” refers to an aqueous slurry of any starch and/or sugar containing plant
25 material, such as grist, e.g., comprising crushed barley malt, crushed barley, and/or other adjunct or a combination thereof, mixed with water later to be separated into wort and spent grains.

[0090] The term “wort” refers to the unfermented liquor run-off following extracting the grist during mashing.

[0091] “Iodine-positive starch” or “IPS” refers to (1) amylose that is not hydrolyzed after
30 liquefaction and saccharification, or (2) a retrograded starch polymer. When saccharified starch or saccharide liquor is tested with iodine, the high DPn amylose or the retrograded starch

polymer binds iodine and produces a characteristic blue color. The saccharide liquor is thus termed “iodine-positive saccharide,” “blue saccharide,” or “blue sac.”

[0092] The terms “retrograded starch” or “starch retrogradation” refer to changes that occur spontaneously in a starch paste or gel on ageing.

5 [0093] The term “about” refers to $\pm 15\%$ to the referenced value.

2. *Aspergillus clavatus* α -Amylase (AcAmy1) and Variants Thereof

[0094] An isolated and/or purified AcAmy1 polypeptide from *A. clavatus* sp. or a variant thereof having α -amylase activity is provided. The AcAmy1 polypeptide can be the mature AcAmy1 polypeptide comprising residues 20-636 of the polypeptide sequence depicted in SEQ ID NO: 1.

10 The polypeptides may be fused to additional amino acid sequences at the N-terminus and/or C-terminus. Additional N-terminal sequences can be a signal peptide, which may have the sequence shown in SEQ ID NO: 3, for example. Other amino acid sequences fused at either termini include fusion partner polypeptides useful for labeling or purifying the protein.

[0095] For example, a known α -amylase from *A. clavatus* is the α -amylase from *A. clavatus* NRRL1. *A. clavatus* NRRL1 α -amylase precursor, i.e., containing a signal peptide has the following amino acid sequence (SEQ ID NO: 1):

20 MKLLALTTAFALLGKGVFGLTPAEWRGQSIYFLITDRFARTDGGSTTAPCDLSQRAYCGGSWQGI IKQLDY
IQGMGFTAIWITPITEQIPQDTAEGSAFHGYWQKDIYNVNSHFGTADDIRALSKALHDRGMYLMIDVVAN
HMGYNGPGASTDFSTFTPFNSASYFHSYCPINNYNDQSQVENCWLGDNTVALADLYTQHSDVRNIWYSWI
KEIVGNYSADGLRIDTVKHVEKDFWTGYTQAAGVYTVGEVLDGDPAYTCPYQGYVDGVLNYPPIYYPLLRA
FESSSGSMGDLNMINSVASDCKDPTVLGSGFIENHDNPRFASYTKDMSQAKAVISYVILSDGIPPIIYSGQ
EQHYSGGNDPYNREAIWLSGYSTTSELYKFIATTNKIRQLAISKDSSYLTSRNNPFYTDSENTIAMRKGSG
GSQVITVLSNSGSGSYTLNLGNSGYSSGANLVEVYTCSSTVVGSDGKIPVPMASGLPRVLPASWMSG
25 SGLCGSS **STTTLVTATTTPTGSSSSTTLATAVTTPTG** **SCKTATTVPVVLEESVRTSYGENIFISGSIPQL**
GSWNPDKAVALSSSQYTSSNPLWAVTLDLPVGTSFEYKFLKKEQNGGVAWENDPNRSYTVPEACAGTSQK
VDSSWR.

See NCBI Reference Number XP_001272245.1 (>gil121708778|ref|XP_001272245.1| alpha amylase, putative [*Aspergillus clavatus* NRRL 1]).

[0096] The bolded amino acids above constitute a C-terminal carbohydrate binding (CBM) domain (SEQ ID NO: 10). A glycosylated linker region (highlighted, bolded amino acids above; SEQ ID NO: 11) connects the N-terminal catalytic core with the CBM domain. The CBM domain in AcAmy1 is conserved with a CBM20 domain found in a large number of starch degrading enzymes, including alpha-amylases, beta-amylases, glucoamylases, and cyclodextrin glucanotransferases. CBM20 folds as an antiparallel beta-barrel structure with two starch
35 binding sites 1 and 2. These two sites are thought to differ functionally: site 1 may act as the

initial starch recognition site, whereas site 2 may be involved in specific recognition of appropriate regions of starch. *See* Sorimachi et al. (1997) "Solution structure of the granular starch binding domain of *Aspergillus niger* glucoamylase bound to beta-cyclodextrin," *Structure* 5(5): 647-61. Residues in the AcAmy1 CBM domain that are conserved with starch binding sites 1 and 2 are indicated in the sequence below by the numbers 1 and 2, respectively:

CKTATTVPVVL EESV R TSYGENIFISGSIPQLGSWNPDKAVALSSSQYTSSNPLWAVTLDLPVGTSTFEYK
 222222 1 1 1111 2 2222 22

FLKKEQNGGVAWENDPNRSYTVPEACAGTSQKVDSSWR (SEQ ID NO: 10).

[0097] A variant AcAmy1 may comprise some or no amino acid residues of the CBM domain of SEQ ID NO: 10 or the linker of SEQ ID NO: 11. A variant alternatively may comprise a CBM domain with at least 80%, 85%, 90%, 95%, or 98% sequence identity to the CBM domain of SEQ ID NO: 10. A variant may comprise a heterologous or an engineered CBM20 domain.

[0098] The AcAmy1 or variant thereof may be expressed in a eukaryotic host cell, e.g., a filamentous fungal cell, that allows proper glycosylation of the linker sequence, for example.

[0099] A representative polynucleotide encoding AcAmy1 is the polynucleotide sequence set forth in SEQ ID NO: 2. NCBI Reference Number ACLA_052920 discloses such a polynucleotide. The polypeptide sequence, MKLLALTTAFALLGKGVFG (SEQ ID NO: 3), shown in italics above, is an N-terminal signal peptide that is cleaved when the protein is expressed in an appropriate host cell.

[00100] The polypeptide sequence of AcAmy1 is similar to other fungal alpha-amylases. For example, AcAmy1 has the high sequence identity to the following fungal α -amylases:

77% sequence identity to the putative α -amylase from *Talaromyces stipitatus* ATCC 10500 (XP_00248703.1; SEQ ID NO:4); and

72% sequence identity to protein AN3402.2 from *Aspergillus nidulans* FGSC A4 (XP_661006.1; SEQ ID NO:5).

Sequence identity was determined by a BLAST alignment, using the mature form of the AcAmy1 of SEQ ID NO: 1 (i.e., residues 20-636) as the query sequence. *See* Altschul et al. (1990) *J. Mol. Biol.* 215: 403-410.

[00101] A variant of an AcAmy1 polypeptide is provided. The variant can consist of or comprise a polypeptide with at least 80%, at least 90%, at least 95%, at least 98%, or at least

99% amino acid sequence identity to the polypeptide of residues 20-636 or residues 20-497 of SEQ ID NO:1, wherein the variant comprises one or more amino acid modifications selected from a substitution, insertion, or deletion of one or more corresponding amino acids in SEQ ID NO: 4, 5, 12, and/or 13. For example, a variant consisting of a polypeptide with at least 99% sequence identity to the polypeptide of residues 20-636 of SEQ ID NO:1 may have one to six amino acid substitutions, insertions, or deletions, compared to the AcAmy1 of SEQ ID NO: 1. By comparison, a variant consisting of a polypeptide with at least 99% sequence identity to the polypeptide of residues 20-497 of SEQ ID NO:1 would have up to five amino acid modifications. The insertions or deletions may be at either termini of the polypeptide, for example. Alternatively, the variant can “comprise” a polypeptide consisting of a polypeptide with at least 80%, at least 90%, at least 95%, at least 98%, or at least 99% amino acid sequence identity to the polypeptide of residues 20-636 or 20-497 of SEQ ID NO:1. In such a variant, additional amino acid residues may be fused to either termini of the polypeptide. For example, the variant may comprise the signal sequence of SEQ ID NO:3 fused in-frame with a polypeptide with one or more amino acid substitutions or deletions compared to the polypeptide of residues 20-636 of SEQ ID NO:1. The variant may be glycosylated, regardless of whether the variant “comprises” or “consists” of a given amino acid sequence.

[00102] A ClustalW alignment between AcAmy1 (SEQ ID NO: 1) and the α -amylases from *T. stipitatus* ATCC 10500 (SEQ ID NO: 4), *A. nidulans* FGSC A4 (SEQ ID NO: 5), *A. fumigatus* Af293 (SEQ ID NO: 12), and *A. terreus* NIH2624 (SEQ ID NO: 13) is shown in FIG. 1. See Thompson et al. (1994) *Nucleic Acids Res.* 22:4673-4680. As a general rule, the degree to which an amino acid is conserved in an alignment of related protein sequences is proportional to the relative importance of the amino acid position to the function of the protein. That is, amino acids that are common in all related sequences likely play an important functional role and cannot be easily substituted. Likewise, positions that vary between the sequences likely can be substituted with other amino acids or otherwise modified, while maintaining the activity of the protein.

[00103] The crystal structure of *A. niger* α -amylase has been determined, including a complex of enzyme with maltose bound to its active site. See, e.g., Vujčić-Zagar et al. (2006) “Monoclinic crystal form of *Aspergillus niger* α -amylase in complex with maltose at 1.8 Å resolution,” *Acta Crystallogr. Sect. F: Struct. Biol. Cryst. Commun.* 62(8):716-21. The *A. niger* α -amylase disclosed in Vujčić-Zagar (2006) is also known as TAKA-amylase, an *A. oryzae* α -amylase homologue. The amino acid sequence of TAKA-amylase (SEQ ID NO: 6) has a 68%

sequence identity to AcAmy1 over AcAmy1 residues 21-497, when aligned using the BLAST algorithm. Given the relatively high amino acid sequence conservation between TAKA-amylase and AcAmy1, AcAmy1 is expected to adopt many of the secondary structures and possess similar structure/function relationships as TAKA-amylase. For example, AcAmy1 is expected to have a similar high affinity Ca^{2+} binding site and maltose binding cleft as TAKA-amylase. Consistent with this expectation, the three acidic amino acids that participate in the hydrolysis reaction catalyzed by TAKA-amylase, D206, E230, and D297, all are conserved in the wild-type AcAmy1. TAKA-amylase positions Y155, L166, D233, and D235, located near the binding cleft, also are conserved in AcAmy1. Other conserved AcAmy1 positions correspond to N121, E162, D175, and H210 of TAKA-amylase, which constitute the high affinity Ca^{2+} binding site. See Vujčić-Zagar (2006).

[00104] The alignments shown in FIG. 1 and the structural relationships ascertained from the TAKA-amylase crystal structure, for example, can guide the construction of variant AcAmy1 polypeptides having α -amylase activity. Variant AcAmy1 polypeptides include, but are not limited to, those with an amino acid modification selected from a substitution, insertion, or deletion of a corresponding amino acid in SEQ ID NO: 4, 5, 12, and/or 13. Correspondence between positions in AcAmy1 and the α -amylases of SEQ ID NOS: 4, 5, 12, and 13 is determined with reference to the alignment shown in FIG. 1. For example, a variant AcAmy1 polypeptide can have the substitution G27S, where serine is the corresponding amino acid in SEQ ID NOS: 4, 5, 12, and 13, referring to the alignment in FIG. 1. Variant AcAmy1 polypeptides also include, but are not limited to, those with 1, 2, 3, or 4 randomly selected amino acid modifications. Amino acid modifications can be made using well-known methodologies, such as oligo-directed mutagenesis.

[00105] Nucleic acids encoding the AcAmy1 polypeptide or variant thereof also are provided. A nucleic acid encoding AcAmy1 can be genomic DNA. Or, the nucleic acid can be a cDNA comprising SEQ ID NO: 2. As is well understood by one skilled in the art, the genetic code is degenerate, meaning that multiple codons in some cases may encode the same amino acid. Nucleic acids include all genomic DNA, mRNA and cDNA sequences that encode an AcAmy1 or variant thereof.

[00106] The AcAmy1 or variants thereof may be “precursor,” “immature,” or “full-length,” in which case they include a signal sequence, or “mature,” in which case they lack a signal

sequence. The variant α -amylases may also be truncated at the N- or C-termini, so long as the resulting polypeptides retain α -amylase activity.

2.1. AcAmy1 Variant Characterization

[00107] Variant AcAmy1 polypeptides retain α -amylase activity. They may have a specific activity higher or lower than the wild-type AcAmy1 polypeptide. Additional characteristics of the AcAmy1 variant include stability, pH range, oxidation stability, and thermostability, for example. For example, the variant may be pH stable for 24-60 hours from pH 3 to about pH 7, e.g., pH 3.0 – 7.5; pH 3.5 – 5.5; pH 3.5 – 5.0; pH 3.5 – 4.8; pH 3.8 – 4.8; pH 3.5, pH 3.8, or pH 4.5. An AcAmy1 variant can be expressed at higher levels than the wild-type AcAmy1, while retaining the performance characteristics of the wild-type AcAmy1. AcAmy1 variants also may have altered oxidation stability in comparison to the parent α -amylase. For example, decreased oxidation stability may be advantageous in composition for starch liquefaction. The variant AcAmy1 have altered thermostability compared to the wild-type α -amylase. Such AcAmy1 variants are advantageous for use in baking or other processes that require elevated temperatures. Levels of expression and enzyme activity can be assessed using standard assays known to the artisan skilled in this field, including those disclosed below.

3. Production of AcAmy1 and Variants Thereof

[00108] The AcAmy1 or variant thereof can be isolated from a host cell, for example by secretion of the AcAmy1 or variant from the host cell. A cultured cell material comprising AcAmy1 or variant thereof can be obtained following secretion of the AcAmy1 or variant from the host cell. The AcAmy1 or variant optionally is purified prior to use. The *AcAmy1* gene can be cloned and expressed according to methods well known in the art. Suitable host cells include bacterial, plant, or yeast cells, e.g., filamentous fungal cells. Particularly useful host cells include *Aspergillus clavatus* or *Trichoderma reesei*. Other host cells include bacterial cells, e.g., *Bacillus subtilis* or *B. licheniformis*.

[00109] The host cell further may express a nucleic acid encoding a homologous or heterologous glucoamylase, i.e., a glucoamylase that is not the same species as the host cell, or one or more other enzymes. The glucoamylase may be a variant glucoamylase, such as one of the glucoamylase variants disclosed in U.S. Patent No. 8,058,033 (Danisco US Inc.), for example. Additionally, the host may express one or more accessory enzymes, proteins, peptides. These may benefit liquefaction, saccharification, fermentation, SSF, etc processes. Furthermore, the host cell may produce biochemicals in addition to enzymes used to digest the

various feedstock(s). Such host cells may be useful for fermentation or simultaneous saccharification and fermentation processes to reduce or eliminate the need to add enzymes.

3.1. Vectors

[00110] A DNA construct comprising a nucleic acid encoding an AcAmy1 or variant thereof can be constructed to be expressed in a host cell. Representative nucleic acids that encode AcAmy1 include SEQ ID NO:2. Because of the well-known degeneracy in the genetic code, variant polynucleotides that encode an identical amino acid sequence can be designed and made with routine skill. It is also well-known in the art to optimize codon use for a particular host cell. Nucleic acids encoding an AcAmy1 or variant thereof can be incorporated into a vector. Vectors can be transferred to a host cell using well-known transformation techniques, such as those disclosed below.

[00111] The vector may be any vector that can be transformed into and replicated within a host cell. For example, a vector comprising a nucleic acid encoding an AcAmy1 or variant thereof can be transformed and replicated in a bacterial host cell as a means of propagating and amplifying the vector. The vector also may be transformed into an expression host, so that the encoding nucleic acids can be expressed as a functional AcAmy1 or variant thereof. Host cells that serve as expression hosts can include filamentous fungi, for example. The Fungal Genetics Stock Center (FGSC) Catalogue of Strains lists suitable vectors for expression in fungal host cells. See FGSC, Catalogue of Strains, University of Missouri, at www.fgsc.net (last modified January 17, 2007). FIG. 2 shows a plasmid map of a representative vector, pJG153(Tex3gM-AcAmy1). pJG153 is a promoterless Cre expression vector that can be replicated in a bacterial host. See Harrison et al. (June 2011) *Applied Environ. Microbiol.* 77: 3916-22.

pJG153(Tex3gM-AcAmy1) is a pJG153 vector that comprises a nucleic acid encoding an AcAmy1 and that can express the nucleic acid in a fungal host cell. pJG153(Tex3gM-AcAmy1) can be modified with routine skill to comprise and express a nucleic acid encoding an AcAmy1 variant.

[00112] A nucleic acid encoding an AcAmy1 or a variant thereof can be operably linked to a suitable promoter, which allows transcription in the host cell. The promoter may be any DNA sequence that shows transcriptional activity in the host cell of choice and may be derived from genes encoding proteins either homologous or heterologous to the host cell. Exemplary promoters for directing the transcription of the DNA sequence encoding an AcAmy1 or variant thereof, especially in a bacterial host, are the promoter of the lac operon of *E. coli*, the

Streptomyces coelicolor agarase gene *dagA* or *celA* promoters, the promoters of the *Bacillus licheniformis* α -amylase gene (*amyL*), the promoters of the *Bacillus stearothermophilus* maltogenic amylase gene (*amyM*), the promoters of the *Bacillus amyloliquefaciens* α -amylase (*amyQ*), the promoters of the *Bacillus subtilis* *xylA* and *xylB* genes *etc.* For transcription in a fungal host, examples of useful promoters are those derived from the gene encoding *Aspergillus oryzae* TAKA amylase, *Rhizomucor miehei* aspartic proteinase, *Aspergillus niger* neutral α -amylase, *A. niger* acid stable α -amylase, *A. niger* glucoamylase, *Rhizomucor miehei* lipase, *A. oryzae* alkaline protease, *A. oryzae* triose phosphate isomerase, or *A. nidulans* acetamidase. When a gene encoding an AcAmy1 or variant thereof is expressed in a bacterial species such as *E. coli*, a suitable promoter can be selected, for example, from a bacteriophage promoter including a T7 promoter and a phage lambda promoter. Examples of suitable promoters for the expression in a yeast species include but are not limited to the Gal 1 and Gal 10 promoters of *Saccharomyces cerevisiae* and the *Pichia pastoris* AOX1 or AOX2 promoters. The pJG153 vector depicted in FIG. 2, for example, contains a *cbh1* promoter operably linked to *AcAmy1*. *cbh1* is an endogenous, inducible promoter from *T. reesei*. See Liu et al. (2008) "Improved heterologous gene expression in *Trichoderma reesei* by cellobiohydrolase I gene (*cbh1*) promoter optimization," *Acta Biochim. Biophys. Sin (Shanghai)* 40(2): 158-65.

[00113] The coding sequence can be operably linked to a signal sequence. The DNA encoding the signal sequence may be the DNA sequence naturally associated with the AcAmy1 gene to be expressed. For example, the DNA may encode the AcAmy1 signal sequence of SEQ ID NO: 3 operably linked to a nucleic acid encoding an AcAmy1 or a variant thereof. The DNA encodes a signal sequence from a species other than *A. clavatus*. A signal sequence and a promoter sequence comprising a DNA construct or vector can be introduced into a fungal host cell and can be derived from the same source. For example, the signal sequence is the *cbh1* signal sequence that is operably linked to a *cbh1* promoter.

[00114] An expression vector may also comprise a suitable transcription terminator and, in eukaryotes, polyadenylation sequences operably linked to the DNA sequence encoding an AcAmy1 or variant thereof. Termination and polyadenylation sequences may suitably be derived from the same sources as the promoter.

[00115] The vector may further comprise a DNA sequence enabling the vector to replicate in the host cell. Examples of such sequences are the origins of replication of plasmids pUC19, pACYC177, pUB110, pE194, pAMB1, and pIJ702.

[00116] The vector may also comprise a selectable marker, *e.g.*, a gene the product of which complements a defect in the isolated host cell, such as the *dal* genes from *B. subtilis* or *B. licheniformis*, or a gene that confers antibiotic resistance such as, *e.g.*, ampicillin, kanamycin, chloramphenicol or tetracycline resistance. Furthermore, the vector may comprise *Aspergillus* selection markers such as *amdS*, *argB*, *niaD* and *sC*, a marker giving rise to hygromycin resistance, or the selection may be accomplished by co-transformation, such as known in the art. *See e.g.*, International PCT Application WO 91/17243.

[00117] Intracellular expression may be advantageous in some respects, *e.g.*, when using certain bacteria or fungi as host cells to produce large amounts of an AcAmy1 or variant thereof for subsequent purification. Extracellular secretion of the AcAmy1 or variant thereof into the culture medium can also be used to make a cultured cell material comprising the isolated AcAmy1 or variant thereof.

[00118] The expression vector typically includes the components of a cloning vector, such as, for example, an element that permits autonomous replication of the vector in the selected host organism and one or more phenotypically detectable markers for selection purposes. The expression vector normally comprises control nucleotide sequences such as a promoter, operator, ribosome binding site, translation initiation signal and optionally, a repressor gene or one or more activator genes. Additionally, the expression vector may comprise a sequence coding for an amino acid sequence capable of targeting the AcAmy1 or variant thereof to a host cell organelle such as a peroxisome, or to a particular host cell compartment. Such a targeting sequence includes but is not limited to the sequence, SKL. For expression under the direction of control sequences, the nucleic acid sequence of the AcAmy1 or variant thereof is operably linked to the control sequences in proper manner with respect to expression.

[00119] The procedures used to ligate the DNA construct encoding an AcAmy1 or variant thereof, the promoter, terminator and other elements, respectively, and to insert them into suitable vectors containing the information necessary for replication, are well known to persons skilled in the art (*see, e.g.*, Sambrook *et al.*, MOLECULAR CLONING: A LABORATORY MANUAL, 2nd ed., Cold Spring Harbor, 1989, and 3rd ed., 2001).

3.2. Transformation and Culture of Host Cells

[00120] An isolated cell, either comprising a DNA construct or an expression vector, is advantageously used as a host cell in the recombinant production of an AcAmy1 or variant thereof. The cell may be transformed with the DNA construct encoding the enzyme,

conveniently by integrating the DNA construct (in one or more copies) in the host chromosome. This integration is generally considered to be an advantage, as the DNA sequence is more likely to be stably maintained in the cell. Integration of the DNA constructs into the host chromosome may be performed according to conventional methods, e.g., by homologous or heterologous recombination. Alternatively, the cell may be transformed with an expression vector as described above in connection with the different types of host cells.

[00121] Examples of suitable bacterial host organisms are Gram positive bacterial species such as *Bacillaceae* including *Bacillus subtilis*, *Bacillus licheniformis*, *Bacillus lentus*, *Bacillus brevis*, *Geobacillus* (formerly *Bacillus*) *stearothermophilus*, *Bacillus alkalophilus*, *Bacillus amyloliquefaciens*, *Bacillus coagulans*, *Bacillus lautus*, *Bacillus megaterium*, and *Bacillus thuringiensis*; *Streptomyces* species such as *Streptomyces murinus*; lactic acid bacterial species including *Lactococcus* sp. such as *Lactococcus lactis*; *Lactobacillus* sp. including *Lactobacillus reuteri*; *Leuconostoc* sp.; *Pediococcus* sp.; and *Streptococcus* sp. Alternatively, strains of a Gram negative bacterial species belonging to *Enterobacteriaceae* including *E. coli*, or to *Pseudomonadaceae* can be selected as the host organism.

[00122] A suitable yeast host organism can be selected from the biotechnologically relevant yeasts species such as but not limited to yeast species such as *Pichia* sp., *Hansenula* sp., or *Kluyveromyces*, *Yarrowinia*, *Schizosaccharomyces* species or a species of *Saccharomyces*, including *Saccharomyces cerevisiae* or a species belonging to *Schizosaccharomyces* such as, for example, *S. pombe* species. A strain of the methylotrophic yeast species, *Pichia pastoris*, can be used as the host organism. Alternatively, the host organism can be a *Hansenula* species. Suitable host organisms among filamentous fungi include species of *Aspergillus*, e.g., *Aspergillus niger*, *Aspergillus oryzae*, *Aspergillus tubigenensis*, *Aspergillus awamori*, or *Aspergillus nidulans*. Alternatively, strains of a *Fusarium* species, e.g., *Fusarium oxysporum* or of a *Rhizomucor* species such as *Rhizomucor miehei* can be used as the host organism. Other suitable strains include *Thermomyces* and *Mucor* species. In addition, *Trichoderma* sp. can be used as a host. A suitable procedure for transformation of *Aspergillus* host cells includes, for example, that described in EP 238023. The AcAmy1 or variant thereof expressed by a fungal host cell can be glycosylated, i.e., the AcAmy1 or variant thereof will comprise a glycosyl moiety. The glycosylation pattern can be the same as present in the wild-type AcAmy1.

[00123] It is advantageous to delete genes from expression hosts, where the gene deficiency can be cured by the transformed expression vector. Known methods may be used to obtain a

fungal host cell having one or more inactivated genes. Gene inactivation may be accomplished by complete or partial deletion, by insertional inactivation or by any other means that renders a gene nonfunctional for its intended purpose, such that the gene is prevented from expression of a functional protein. Any gene from a *Trichoderma* sp. or other filamentous fungal host that has
5 been cloned can be deleted, for example, *cbh1*, *cbh2*, *egl1*, and *egl2* genes. Gene deletion may be accomplished by inserting a form of the desired gene to be inactivated into a plasmid by methods known in the art.

[00124] Introduction of a DNA construct or vector into a host cell includes techniques such as transformation; electroporation; nuclear microinjection; transduction; transfection, e.g.,
10 lipofection mediated and DEAE-Dextrin mediated transfection; incubation with calcium phosphate DNA precipitate; high velocity bombardment with DNA-coated microprojectiles; and protoplast fusion. General transformation techniques are known in the art. See, e.g., Sambrook et al. (2001), *supra*. The expression of heterologous protein in *Trichoderma* is described, for example, in U.S. Patent No. 6,022,725. Reference is also made to Cao et al. (2000) *Science*
15 9:991-1001 for transformation of *Aspergillus* strains. Genetically stable transformants can be constructed with vector systems whereby the nucleic acid encoding an AcAmy1 or variant thereof is stably integrated into a host cell chromosome. Transformants are then selected and purified by known techniques.

[00125] The preparation of *Trichoderma* sp. for transformation, for example, may involve the
20 preparation of protoplasts from fungal mycelia. See Campbell et al. (1989) *Curr. Genet.* 16: 53-56. The mycelia can be obtained from germinated vegetative spores. The mycelia are treated with an enzyme that digests the cell wall, resulting in protoplasts. The protoplasts are protected by the presence of an osmotic stabilizer in the suspending medium. These stabilizers include sorbitol, mannitol, potassium chloride, magnesium sulfate, and the like. Usually the
25 concentration of these stabilizers varies between 0.8 M and 1.2 M, e.g., a 1.2 M solution of sorbitol can be used in the suspension medium.

[00126] Uptake of DNA into the host *Trichoderma* sp. strain depends upon the calcium ion concentration. Generally, between about 10-50 mM CaCl₂ is used in an uptake solution. Additional suitable compounds include a buffering system, such as TE buffer (10 mM Tris,
30 pH 7.4; 1 mM EDTA) or 10 mM MOPS, pH 6.0 and polyethylene glycol. The polyethylene glycol is believed to fuse the cell membranes, thus permitting the contents of the medium to be

delivered into the cytoplasm of the *Trichoderma* sp. strain. This fusion frequently leaves multiple copies of the plasmid DNA integrated into the host chromosome.

[00127] Usually transformation of *Trichoderma* sp. uses protoplasts or cells that have been subjected to a permeability treatment, typically at a density of 10^5 to 10^7 /mL, particularly 2×10^6 /mL. A volume of 100 μ L of these protoplasts or cells in an appropriate solution (e.g., 1.2 M sorbitol and 50 mM CaCl_2) may be mixed with the desired DNA. Generally, a high concentration of PEG is added to the uptake solution. From 0.1 to 1 volume of 25% PEG 4000 can be added to the protoplast suspension; however, it is useful to add about 0.25 volumes to the protoplast suspension. Additives, such as dimethyl sulfoxide, heparin, spermidine, potassium chloride and the like, may also be added to the uptake solution to facilitate transformation. Similar procedures are available for other fungal host cells. See, e.g., U.S. Patent No. 6,022,725.

3.3. Expression

[00128] A method of producing an AcAmy1 or variant thereof may comprise cultivating a host cell as described above under conditions conducive to the production of the enzyme and recovering the enzyme from the cells and/or culture medium.

[00129] The medium used to cultivate the cells may be any conventional medium suitable for growing the host cell in question and obtaining expression of an AcAmy1 or variant thereof. Suitable media and media components are available from commercial suppliers or may be prepared according to published recipes (e.g., as described in catalogues of the American Type Culture Collection).

[00130] An enzyme secreted from the host cells can be used in a whole broth preparation. In the present methods, the preparation of a spent whole fermentation broth of a recombinant microorganism can be achieved using any cultivation method known in the art resulting in the expression of an α -amylase. Fermentation may, therefore, be understood as comprising shake flask cultivation, small- or large-scale fermentation (including continuous, batch, fed-batch, or solid state fermentations) in laboratory or industrial fermenters performed in a suitable medium and under conditions allowing the amylase to be expressed or isolated. The term "spent whole fermentation broth" is defined herein as unfractionated contents of fermentation material that includes culture medium, extracellular proteins (e.g., enzymes), and cellular biomass. It is understood that the term "spent whole fermentation broth" also encompasses cellular biomass that has been lysed or permeabilized using methods well known in the art.

[00131] An enzyme secreted from the host cells may conveniently be recovered from the culture medium by well-known procedures, including separating the cells from the medium by centrifugation or filtration, and precipitating proteinaceous components of the medium by means of a salt such as ammonium sulfate, followed by the use of chromatographic procedures such as ion exchange chromatography, affinity chromatography, or the like.

[00132] The polynucleotide encoding AcAmy1 or a variant thereof in a vector can be operably linked to a control sequence that is capable of providing for the expression of the coding sequence by the host cell, *i.e.* the vector is an expression vector. The control sequences may be modified, for example by the addition of further transcriptional regulatory elements to make the level of transcription directed by the control sequences more responsive to transcriptional modulators. The control sequences may in particular comprise promoters.

[00133] Host cells may be cultured under suitable conditions that allow expression of the AcAmy1 or variant thereof. Expression of the enzymes may be constitutive such that they are continually produced, or inducible, requiring a stimulus to initiate expression. In the case of inducible expression, protein production can be initiated when required by, for example, addition of an inducer substance to the culture medium, for example dexamethasone or IPTG or Sophorose. Polypeptides can also be produced recombinantly in an *in vitro* cell-free system, such as the TNTTM (Promega) rabbit reticulocyte system.

[00134] An expression host also can be cultured in the appropriate medium for the host, under aerobic conditions. Shaking or a combination of agitation and aeration can be provided, with production occurring at the appropriate temperature for that host, *e.g.*, from about 25°C to about 75°C (*e.g.*, 30°C to 45°C), depending on the needs of the host and production of the desired AcAmy1 or variant thereof. Culturing can occur from about 12 to about 100 hours or greater (and any hour value there between, *e.g.*, from 24 to 72 hours). Typically, the culture broth is at a pH of about 4.0 to about 8.0, again depending on the culture conditions needed for the host relative to production of an AcAmy1 or variant thereof.

3.4. Identification of AcAmy1 Activity

[00135] To evaluate the expression of an AcAmy1 or variant thereof in a host cell, assays can measure the expressed protein, corresponding mRNA, or α -amylase activity. For example, suitable assays include Northern blotting, reverse transcriptase polymerase chain reaction, and *in situ* hybridization, using an appropriately labeled hybridizing probe. Suitable assays also include measuring AcAmy1 activity in a sample, for example, by assays directly measuring reducing

sugars such as glucose in the culture media. For example, glucose concentration may be determined using glucose reagent kit No. 15-UV (Sigma Chemical Co.) or an instrument, such as Technicon Autoanalyzer. α -Amylase activity also may be measured by any known method, such as the PAHBAH or ABTS assays, described below.

5 **3.5. Methods for Purifying AcAmy1 and Variants Thereof.**

[00136] Fermentation, separation, and concentration techniques are well known in the art and conventional methods can be used in order to prepare a concentrated AcAmy1 or variant α -amylase polypeptide-containing solution.

10 [00137] After fermentation, a fermentation broth is obtained, the microbial cells and various suspended solids, including residual raw fermentation materials, are removed by conventional separation techniques in order to obtain an amylase solution. Filtration, centrifugation, microfiltration, rotary vacuum drum filtration, ultrafiltration, centrifugation followed by ultrafiltration, extraction, or chromatography, or the like, are generally used.

15 [00138] It is desirable to concentrate an AcAmy1 or variant α -amylase polypeptide-containing solution in order to optimize recovery. Use of unconcentrated solutions requires increased incubation time in order to collect the purified enzyme precipitate.

20 [00139] The enzyme containing solution is concentrated using conventional concentration techniques until the desired enzyme level is obtained. Concentration of the enzyme containing solution may be achieved by any of the techniques discussed herein. Exemplary methods of purification include but are not limited to rotary vacuum filtration and/or ultrafiltration.

[00140] The enzyme solution is concentrated into a concentrated enzyme solution until the enzyme activity of the concentrated AcAmy1 or variant α -amylase polypeptide-containing solution is at a desired level.

25 [00141] Concentration may be performed using, e.g., a precipitation agent, such as a metal halide precipitation agent. Metal halide precipitation agents include but are not limited to alkali metal chlorides, alkali metal bromides and blends of two or more of these metal halides. Exemplary metal halides include sodium chloride, potassium chloride, sodium bromide, potassium bromide and blends of two or more of these metal halides. The metal halide precipitation agent, sodium chloride, can also be used as a preservative.

30 [00142] The metal halide precipitation agent is used in an amount effective to precipitate the AcAmy1 or variant thereof. The selection of at least an effective amount and an optimum

amount of metal halide effective to cause precipitation of the enzyme, as well as the conditions of the precipitation for maximum recovery including incubation time, pH, temperature and concentration of enzyme, will be readily apparent to one of ordinary skill in the art, after routine testing.

5 [00143] Generally, at least about 5% w/v (weight/volume) to about 25% w/v of metal halide is added to the concentrated enzyme solution, and usually at least 8% w/v. Generally, no more than about 25% w/v of metal halide is added to the concentrated enzyme solution and usually no more than about 20% w/v. The optimal concentration of the metal halide precipitation agent will depend, among others, on the nature of the specific AcAmy1 or variant α -amylase
10 polypeptide and on its concentration in the concentrated enzyme solution.

[00144] Another alternative way to precipitate the enzyme is to use organic compounds. Exemplary organic compound precipitating agents include: 4-hydroxybenzoic acid, alkali metal salts of 4-hydroxybenzoic acid, alkyl esters of 4-hydroxybenzoic acid, and blends of two or more of these organic compounds. The addition of said organic compound precipitation agents can
15 take place prior to, simultaneously with or subsequent to the addition of the metal halide precipitation agent, and the addition of both precipitation agents, organic compound and metal halide, may be carried out sequentially or simultaneously.

[00145] Generally, the organic precipitation agents are selected from the group consisting of alkali metal salts of 4-hydroxybenzoic acid, such as sodium or potassium salts, and linear or
20 branched alkyl esters of 4-hydroxybenzoic acid, wherein the alkyl group contains from 1 to 12 carbon atoms, and blends of two or more of these organic compounds. The organic compound precipitation agents can be, for example, linear or branched alkyl esters of 4-hydroxybenzoic acid, wherein the alkyl group contains from 1 to 10 carbon atoms, and blends of two or more of these organic compounds. Exemplary organic compounds are linear alkyl esters of 4-
25 hydroxybenzoic acid, wherein the alkyl group contains from 1 to 6 carbon atoms, and blends of two or more of these organic compounds. Methyl esters of 4-hydroxybenzoic acid, propyl esters of 4-hydroxybenzoic acid, butyl ester of 4-hydroxybenzoic acid, ethyl ester of 4-hydroxybenzoic acid and blends of two or more of these organic compounds can also be used. Additional organic compounds also include but are not limited to 4-hydroxybenzoic acid methyl ester
30 (named methyl PARABEN), 4-hydroxybenzoic acid propyl ester (named propyl PARABEN), which also are both amylase preservative agents. For further descriptions, *see, e.g.*, U.S. Patent No. 5,281,526.

[00146] Addition of the organic compound precipitation agent provides the advantage of high flexibility of the precipitation conditions with respect to pH, temperature, AcAmy1 or variant α -amylase polypeptide concentration, precipitation agent concentration, and time of incubation.

[00147] The organic compound precipitation agent is used in an amount effective to improve precipitation of the enzyme by means of the metal halide precipitation agent. The selection of at least an effective amount and an optimum amount of organic compound precipitation agent, as well as the conditions of the precipitation for maximum recovery including incubation time, pH, temperature and concentration of enzyme, will be readily apparent to one of ordinary skill in the art, in light of the present disclosure, after routine testing.

[00148] Generally, at least about 0.01% w/v of organic compound precipitation agent is added to the concentrated enzyme solution and usually at least about 0.02% w/v. Generally, no more than about 0.3% w/v of organic compound precipitation agent is added to the concentrated enzyme solution and usually no more than about 0.2% w/v.

[00149] The concentrated polypeptide solution, containing the metal halide precipitation agent, and the organic compound precipitation agent, can be adjusted to a pH, which will, of necessity, depend on the enzyme to be purified. Generally, the pH is adjusted at a level near the isoelectric point of the amylase. The pH can be adjusted at a pH in a range from about 2.5 pH units below the isoelectric point (pI) up to about 2.5 pH units above the isoelectric point.

[00150] The incubation time necessary to obtain a purified enzyme precipitate depends on the nature of the specific enzyme, the concentration of enzyme, and the specific precipitation agent(s) and its (their) concentration. Generally, the time effective to precipitate the enzyme is between about 1 to about 30 hours; usually it does not exceed about 25 hours. In the presence of the organic compound precipitation agent, the time of incubation can still be reduced to less about 10 hours and in most cases even about 6 hours.

[00151] Generally, the temperature during incubation is between about 4°C and about 50°C. Usually, the method is carried out at a temperature between about 10°C and about 45°C (*e.g.*, between about 20°C and about 40°C). The optimal temperature for inducing precipitation varies according to the solution conditions and the enzyme or precipitation agent(s) used.

[00152] The overall recovery of purified enzyme precipitate, and the efficiency with which the process is conducted, is improved by agitating the solution comprising the enzyme, the added metal halide and the added organic compound. The agitation step is done both during addition of the metal halide and the organic compound, and during the subsequent incubation period.

Suitable agitation methods include mechanical stirring or shaking, vigorous aeration, or any similar technique.

[00153] After the incubation period, the purified enzyme is then separated from the dissociated pigment and other impurities and collected by conventional separation techniques, such as filtration, centrifugation, microfiltration, rotary vacuum filtration, ultrafiltration, press filtration, cross membrane microfiltration, cross flow membrane microfiltration, or the like. Further purification of the purified enzyme precipitate can be obtained by washing the precipitate with water. For example, the purified enzyme precipitate is washed with water containing the metal halide precipitation agent, or with water containing the metal halide and the organic compound precipitation agents.

[00154] During fermentation, an AcAmy1 or variant α -amylase polypeptide accumulates in the culture broth. For the isolation and purification of the desired AcAmy1 or variant α -amylase, the culture broth is centrifuged or filtered to eliminate cells, and the resulting cell-free liquid is used for enzyme purification. In one embodiment, the cell-free broth is subjected to salting out using ammonium sulfate at about 70% saturation; the 70% saturation-precipitation fraction is then dissolved in a buffer and applied to a column such as a Sephadex G-100 column, and eluted to recover the enzyme-active fraction. For further purification, a conventional procedure such as ion exchange chromatography may be used.

[00155] Purified enzymes are useful for laundry and cleaning applications. For example, they can be used in laundry detergents and spot removers. They can be made into a final product that is either liquid (solution, slurry) or solid (granular, powder).

[00156] A more specific example of purification, is described in Sumitani et al. (2000) "New type of starch-binding domain: the direct repeat motif in the C-terminal region of *Bacillus* sp. 195 α -amylase contributes to starch binding and raw starch degrading," *Biochem. J.* 350: 477-484, and is briefly summarized here. The enzyme obtained from 4 liters of a *Streptomyces lividans* TK24 culture supernatant was treated with $(\text{NH}_4)_2\text{SO}_4$ at 80% saturation. The precipitate was recovered by centrifugation at $10,000 \times g$ (20 min. and 4°C) and re-dissolved in 20 mM Tris/HCl buffer (pH 7.0) containing 5 mM CaCl_2 . The solubilized precipitate was then dialyzed against the same buffer. The dialyzed sample was then applied to a Sephacryl S-200 column, which had previously been equilibrated with 20 mM Tris/HCl buffer, (pH 7.0), 5 mM CaCl_2 , and eluted at a linear flow rate of 7 mL/hr with the same buffer. Fractions from the column were collected and assessed for activity as judged by enzyme assay and SDS-PAGE.

The protein was further purified as follows. A Toyopearl HW55 column (Tosoh Bioscience, Montgomeryville, PA; Cat. No. 19812) was equilibrated with 20 mM Tris/HCl buffer (pH 7.0) containing 5 mM CaCl₂ and 1.5 M (NH₄)₂SO₄. The enzyme was eluted with a linear gradient of 1.5 to 0 M (NH₄)₂SO₄ in 20 mM Tris/HCL buffer, pH 7.0 containing 5 mM CaCl₂. The active

fractions were collected, and the enzyme precipitated with (NH₄)₂SO₄ at 80% saturation. The precipitate was recovered, re-dissolved, and dialyzed as described above. The dialyzed sample was then applied to a Mono Q HR5/5 column (Amersham Pharmacia; Cat. No. 17-5167-01) previously equilibrated with 20 mM Tris/HCl buffer (pH 7.0) containing 5 mM CaCl₂, at a flow rate of 60 mL/hour. The active fractions are collected and added to a 1.5 M (NH₄)₂SO₄ solution.

The active enzyme fractions were re-chromatographed on a Toyopearl HW55 column, as before, to yield a homogeneous enzyme as determined by SDS-PAGE. *See* Sumitani et al. (2000) *Biochem. J.* 350: 477-484, for general discussion of the method and variations thereon.

[00157] For production scale recovery, an AcAmy1 or variant α -amylase polypeptide can be partially purified as generally described above by removing cells via flocculation with polymers.

Alternatively, the enzyme can be purified by microfiltration followed by concentration by ultrafiltration using available membranes and equipment. However, for some applications, the enzyme does not need to be purified, and whole broth culture can be lysed and used without further treatment. The enzyme can then be processed, for example, into granules.

4. Compositions and Uses of AcAmy1 and Variants Thereof

[00158] AcAmy1 and its variants are useful for a variety of industrial applications. For example, AcAmy1 and its variants are useful in a starch conversion process, particularly in a saccharification process of a starch that has undergone liquefaction. The desired end-product may be any product that may be produced by the enzymatic conversion of the starch substrate. For example, the desired product may be a syrup rich in glucose and maltose, which can be used in other processes, such as the preparation of HFCS, or which can be converted into a number of other useful products, such as ascorbic acid intermediates (e.g., gluconate; 2-keto-L-gulonic acid; 5-keto-gluconate; and 2,5-diketogluconate); 1,3-propanediol; aromatic amino acids (e.g., tyrosine, phenylalanine and tryptophan); organic acids (e.g., lactate, pyruvate, succinate, isocitrate, and oxaloacetate); amino acids (e.g., serine and glycine); antibiotics; antimicrobials; enzymes; vitamins; and hormones.

[00159] The starch conversion process may be a precursor to, or simultaneous with, a fermentation process designed to produce alcohol for fuel or drinking (i.e., potable alcohol).

One skilled in the art is aware of various fermentation conditions that may be used in the production of these end-products. AcAmy1 and variants thereof also are useful in compositions and methods of food preparation. These various uses of AcAmy1 and its variants are described in more detail below.

4.1. Preparation of Starch Substrates

[00160] Those of general skill in the art are well aware of available methods that may be used to prepare starch substrates for use in the processes disclosed herein. For example, a useful starch substrate may be obtained from tubers, roots, stems, legumes, cereals or whole grain. More specifically, the granular starch may be obtained from corn, cobs, wheat, barley, rye, triticale, milo, sago, millet, cassava, tapioca, sorghum, rice, peas, bean, banana, or potatoes. Corn contains about 60-68% starch; barley contains about 55-65% starch; millet contains about 75-80% starch; wheat contains about 60-65% starch; and polished rice contains 70-72% starch. Specifically contemplated starch substrates are corn starch and wheat starch. The starch from a grain may be ground or whole and includes corn solids, such as kernels, bran and/or cobs. The starch may be highly refined raw starch or feedstock from starch refinery processes. Various starches also are commercially available. For example, corn starch is available from Cerestar, Sigma, and Katayama Chemical Industry Co. (Japan); wheat starch is available from Sigma; sweet potato starch is available from Wako Pure Chemical Industry Co. (Japan); and potato starch is available from Nakaari Chemical Pharmaceutical Co. (Japan).

[00161] The starch substrate can be a crude starch from milled whole grain, which contains non-starch fractions, e.g., germ residues and fibers. Milling may comprise either wet milling or dry milling or grinding. In wet milling, whole grain is soaked in water or dilute acid to separate the grain into its component parts, e.g., starch, protein, germ, oil, kernel fibers. Wet milling efficiently separates the germ and meal (i.e., starch granules and protein) and is especially suitable for production of syrups. In dry milling or grinding, whole kernels are ground into a fine powder and often processed without fractionating the grain into its component parts. In some cases, oils from the kernels are recovered. Dry ground grain thus will comprise significant amounts of non-starch carbohydrate compounds, in addition to starch. Dry grinding of the starch substrate can be used for production of ethanol and other biochemicals. The starch to be processed may be a highly refined starch quality, for example, at least 90%, at least 95%, at least 97%, or at least 99.5% pure.

4.2. Gelatinization and Liquefaction of Starch

[00162] As used herein, the term “liquefaction” or “liquefy” means a process by which starch is converted to less viscous and shorter chain dextrins. Generally, this process involves gelatinization of starch simultaneously with or followed by the addition of an α -amylase, although additional liquefaction-inducing enzymes optionally may be added. In some embodiments, the starch substrate prepared as described above is slurried with water. The starch slurry may contain starch as a weight percent of dry solids of about 10-55%, about 20-45%, about 30-45%, about 30-40%, or about 30-35%. α -Amylase (EC 3.2.1.1) may be added to the slurry, with a metering pump, for example. The α -amylase typically used for this application is a thermally stable, bacterial α -amylase, such as a *Geobacillus stearothermophilus* α -amylase. The α -amylase is usually supplied, for example, at about 1500 units per kg dry matter of starch. To optimize α -amylase stability and activity, the pH of the slurry typically is adjusted to about pH 5.5-6.5 and about 1 mM of calcium (about 40 ppm free calcium ions) typically is added. *Geobacillus stearothermophilus* variants or other α -amylases may require different conditions.

Bacterial α -amylase remaining in the slurry following liquefaction may be deactivated via a number of methods, including lowering the pH in a subsequent reaction step or by removing calcium from the slurry in cases where the enzyme is dependent upon calcium.

[00163] The slurry of starch plus the α -amylase may be pumped continuously through a jet cooker, which is steam heated to 105°C. Gelatinization occurs rapidly under these conditions, and the enzymatic activity, combined with the significant shear forces, begins the hydrolysis of the starch substrate. The residence time in the jet cooker is brief. The partly gelatinized starch may be passed into a series of holding tubes maintained at 105-110°C and held for 5-8 min. to complete the gelatinization process (“primary liquefaction”). Hydrolysis to the required DE is completed in holding tanks at 85-95°C or higher temperatures for about 1 to 2 hours (“secondary liquefaction”). These tanks may contain baffles to discourage back mixing. As used herein, the term “minutes of secondary liquefaction” refers to the time that has elapsed from the start of secondary liquefaction to the time that the Dextrose Equivalent (DE) is measured. The slurry is then allowed to cool to room temperature. This cooling step can be 30 minutes to 180 minutes, e.g. 90 minutes to 120 minutes.

[00164] The liquefied starch resulting from the process above typically contains about 98% oligosaccharides and about 2% maltose and 0.3% D-glucose. The liquefied starch typically is in

the form of a slurry having a dry solids content (w/w) of about 10-50%; about 10-45%; about 15-40%; about 20-40%; about 25-40%; or about 25-35%.

[00165] AcAmy1 and variants thereof can be used in a process of liquefaction instead of bacterial α -amylases. Liquefaction with AcAmy1 and variants thereof advantageously can be conducted at low pH, eliminating the requirement to adjust the pH to about pH 5.5-6.5.

AcAmy1 and variants thereof can be used for liquefaction at a pH range of 2 to 7, e.g., pH 3.0 – 7.5, pH 4.0 – 6.0, or pH 4.5 – 5.8. AcAmy1 and variants thereof can maintain liquefying activity at a temperature range of about 85°C – 95°C, e.g., 85°C, 90°C, or 95°C. For example, liquefaction can be conducted with 800 μ g AcAmy1 or a variant thereof in a solution of 25% DS corn starch for 10 min at pH 5.8 and 85°C, or pH 4.5 and 95°C, for example. Liquefying activity can be assayed using any of a number of known viscosity assays in the art.

4.3. Saccharification

[00166] The liquefied starch can be saccharified into a syrup rich in lower DP (e.g., DP1 + DP2) saccharides, using the AcAmy1 and variants thereof, optionally in the presence of another enzyme(s). The exact composition of the products of saccharification depends on the combination of enzymes used, as well as the type of granular starch processed. Advantageously, the syrup obtainable using the provided AcAmy1 and variants thereof may contain a weight percent of DP2 of the total oligosaccharides in the saccharified starch exceeding 30%, e.g., 45% – 65% or 55% – 65%. The weight percent of (DP1 + DP2) in the saccharified starch may exceed about 70%, e.g., 75% – 85% or 80% – 85%. AcAmy1 or its variants also produce a relatively high yield of glucose, e.g., DP1 > 20%, in the syrup product.

[00167] Whereas liquefaction is generally run as a continuous process, saccharification is often conducted as a batch process. Saccharification typically is most effective at temperatures of about 60-65°C and a pH of about 4.0-4.5, e.g., pH 4.3, necessitating cooling and adjusting the pH of the liquefied starch. Saccharification may be performed, for example, at a temperature between about 40°C, about 50°C, or about 55°C to about 60°C or about 65°C. Saccharification is normally conducted in stirred tanks, which may take several hours to fill or empty. Enzymes typically are added either at a fixed ratio to dried solids as the tanks are filled or added as a single dose at the commencement of the filling stage. A saccharification reaction to make a syrup typically is run over about 24-72 hours, for example, 24-48 hours. When a maximum or desired DE has been attained, the reaction is stopped by heating to 85°C for 5 min., for example. Further incubation will result in a lower DE, eventually to about 90 DE, as accumulated glucose

re-polymerizes to isomaltose and/or other reversion products via an enzymatic reversion reaction and/or with the approach of thermodynamic equilibrium. When using an AcAmy1 polypeptide or variants thereof, saccharification optimally is conducted at a temperature range of about 30°C to about 75°C, e.g., 45°C – 75°C or 47°C – 74°C. The saccharifying may be conducted over a pH range of about pH 3 to about pH 7, e.g., pH 3.0 – pH 7.5, pH 3.5 – pH 5.5, pH 3.5, pH 3.8, or pH 4.5.

[00168] AcAmy1 or a variant thereof also may be added to the slurry in the form of a composition. AcAmy1 or a variant thereof can be added to a slurry of a granular starch substrate in an amount of about 0.6 – 10 ppm ds, e.g., 2 ppm ds. The AcAmy1 or variant thereof can be added as a whole broth, clarified, partially purified, or purified enzyme. The specific activity of the purified AcAmy1 or variant thereof may be about 300 U/mg of enzyme, for example, measured with the PAHBAH assay. AcAmy1 or variant thereof also can be added as a whole broth product.

[00169] AcAmy1 or a variant thereof may be added to the slurry as an isolated enzyme solution. For example, AcAmy1 or a variant thereof can be added in the form of a cultured cell material produced by host cells expressing the AcAmy1 or variant thereof. AcAmy1 or a variant thereof also may be secreted by a host cell into the reaction medium during the fermentation or SSF process, such that the enzyme is provided continuously into the reaction. The host cell producing and secreting the AcAmy1 or a variant may also express an additional enzyme, such as a glucoamylase. For example, U.S. Patent No. 5,422,267 discloses the use of a glucoamylase in yeast for production of alcoholic beverages. For example, a host cell, e.g., *Trichoderma reesei* or *Aspergillus niger*, may be engineered to co-express AcAmy1 or a variant thereof and a glucoamylase, e.g., HgGA, TrGA, or a TrGA variant, during saccharification. The host cell can be genetically modified so as not to express its endogenous glucoamylase and/or other enzymes, proteins or other materials. The host cell can be engineered to express a broad spectrum of various saccharolytic enzymes. For example, the recombinant yeast host cell can comprise nucleic acids encoding a glucoamylase, an alpha-glucosidase, an enzyme that utilizes pentose sugar, an α -amylase, a pullulanase, an isoamylase, and/or an isopullulanase. See, e.g., WO 2011/153516 A2.

4.4. Isomerization

[00170] The soluble starch hydrolysate produced by treatment with AcAmy1 or variants thereof can be converted into high fructose starch-based syrup (HFSS), such as high fructose

corn syrup (HFCS). This conversion can be achieved using a glucose isomerase, particularly a glucose isomerase immobilized on a solid support. The pH is increased to about 6.0 to about 8.0, e.g., pH 7.5, and Ca^{2+} is removed by ion exchange. Suitable isomerases include Sweetzyme®, IT (Novozymes A/S); G-zyme® IMGI, and G-zyme® G993, Ketomax®, G-zyme® G993, G-zyme® G993 liquid, and GenSweet® IGI. Following isomerization, the mixture typically contains about 40-45% fructose, e.g., 42% fructose.

4.5. Fermentation

[00171] The soluble starch hydrolysate, particularly a glucose rich syrup, can be fermented by contacting the starch hydrolysate with a fermenting organism typically at a temperature around 32°C, such as from 30°C to 35°C. EOF products include metabolites, such as citric acid, lactic acid, succinic acid, monosodium glutamate, gluconic acid, sodium gluconate, calcium gluconate, potassium gluconate, itaconic acid and other carboxylic acids, glucono delta-lactone, sodium erythorbate, lysine and other amino acids, omega 3 fatty acid, butanol, isoprene, 1,3-propanediol and other biomaterials.

[00172] Ethanologenic microorganisms include yeast, such as *Saccharomyces cerevisiae* and bacteria, e.g., *Zymomonas mobilis*, expressing alcohol dehydrogenase and pyruvate decarboxylase. The ethanologenic microorganism can express xylose reductase and xylitol dehydrogenase, which convert xylose to xylulose. Improved strains of ethanologenic microorganisms, which can withstand higher temperatures, for example, are known in the art and can be used. See Liu et al. (2011) *Sheng Wu Gong Cheng Xue Bao* 27(7): 1049-56. Commercial sources of yeast include ETHANOL RED® (LeSaffre); Thermosacc® (Lallemand); RED STAR® (Red Star); FERMIOL® (DSM Specialties); and SUPERSTART® (Alltech). Microorganisms that produce other metabolites, such as citric acid and lactic acid, by fermentation are also known in the art. See, e.g., Papagianni (2007) "Advances in citric acid fermentation by *Aspergillus niger*: biochemical aspects, membrane transport and modeling," *Biotechnol. Adv.* 25(3): 244-63; John et al. (2009) "Direct lactic acid fermentation: focus on simultaneous saccharification and lactic acid production," *Biotechnol. Adv.* 27(2): 145-52.

[00173] The saccharification and fermentation processes may be carried out as an SSF process. Fermentation may comprise subsequent purification and recovery of ethanol, for example. During the fermentation, the ethanol content of the broth or "beer" may reach about 8-18% v/v, e.g., 14-15% v/v. The broth may be distilled to produce enriched, e.g., 96% pure, solutions of ethanol. Further, CO_2 generated by fermentation may be collected with a CO_2

scrubber, compressed, and marketed for other uses, e.g., carbonating beverage or dry ice production. Solid waste from the fermentation process may be used as protein-rich products, e.g., livestock feed.

[00174] As mentioned above, an SSF process can be conducted with fungal cells that express and secrete AcAmy1 or its variants continuously throughout SSF. The fungal cells expressing AcAmy1 or its variants also can be the fermenting microorganism, e.g., an ethanologenic microorganism. Ethanol production thus can be carried out using a fungal cell that expresses sufficient AcAmy1 or its variants so that less or no enzyme has to be added exogenously. The fungal host cell can be from an appropriately engineered fungal strain. Fungal host cells that express and secrete other enzymes, in addition to AcAmy1 or its variants, also can be used. Such cells may express glucoamylase and/or a pullulanase, phytase, *alpha*-glucosidase, isoamylase, beta-amylase cellulase, xylanase, other hemicellulases, protease, *beta*-glucosidase, pectinase, esterase, redox enzymes, transferase, or other enzyme.

[00175] A variation on this process is a “fed-batch fermentation” system, where the substrate is added in increments as the fermentation progresses. Fed-batch systems are useful when catabolite repression may inhibit the metabolism of the cells and where it is desirable to have limited amounts of substrate in the medium. The actual substrate concentration in fed-batch systems is estimated by the changes of measurable factors such as pH, dissolved oxygen and the partial pressure of waste gases, such as CO₂. Batch and fed-batch fermentations are common and well known in the art.

[00176] Continuous fermentation is an open system where a defined fermentation medium is added continuously to a bioreactor, and an equal amount of conditioned medium is removed simultaneously for processing. Continuous fermentation generally maintains the cultures at a constant high density where cells are primarily in log phase growth. Continuous fermentation permits modulation of cell growth and/or product concentration. For example, a limiting nutrient such as the carbon source or nitrogen source is maintained at a fixed rate and all other parameters are allowed to moderate. Because growth is maintained at a steady state, cell loss due to medium being drawn off should be balanced against the cell growth rate in the fermentation. Methods of optimizing continuous fermentation processes and maximizing the rate of product formation are well known in the art of industrial microbiology.

4.6. Compositions Comprising AcAmy1 or Variants Thereof

[00177] AcAmy1 or variants thereof may be combined with a glucoamylase (EC 3.2.1.3), e.g., a *Trichoderma* glucoamylase or variant thereof. An exemplary glucoamylase is *Trichoderma reesei* glucoamylase (TrGA) and variants thereof that possess superior specific activity and thermal stability. See U.S. Published Applications Nos. 2006/0094080, 2007/0004018, and 2007/0015266 (Danisco US Inc.). Suitable variants of TrGA include those with glucoamylase activity and at least 80%, at least 90%, or at least 95% sequence identity to wild-type TrGA. AcAmy1 and its variants advantageously increase the yield of glucose produced in a saccharification process catalyzed by TrGA.

[00178] Alternatively, the glucoamylase may be another glucoamylase derived from plants, fungi, or bacteria. For example, the glucoamylases may be *Aspergillus niger* G1 or G2 glucoamylase or its variants (e.g., Boel et al. (1984) *EMBO J.* 3: 1097-1102; WO 92/00381; WO 00/04136 (Novo Nordisk A/S)); and *A. awamori* glucoamylase (e.g., WO 84/02921 (Cetus Corp.)). Other contemplated *Aspergillus* glucoamylase include variants with enhanced thermal stability, e.g., G137A and G139A (Chen et al. (1996) *Prot. Eng.* 9: 499-505); D257E and D293E/Q (Chen et al. (1995) *Prot. Eng.* 8: 575-582); N182 (Chen et al. (1994) *Biochem. J.* 301: 275-281); A246C (Fierobe et al. (1996) *Biochemistry*, 35: 8698-8704); and variants with Pro residues in positions A435 and S436 (Li et al. (1997) *Protein Eng.* 10: 1199-1204). Other contemplated glucoamylases include *Talaromyces* glucoamylases, in particular derived from *T. emersonii* (e.g., WO 99/28448 (Novo Nordisk A/S), *T. leycettanus* (e.g., U.S. Patent No. RE 32,153 (CPC International, Inc.)), *T. duponti*, or *T. thermophilus* (e.g., U.S. Patent No. 4,587,215). Contemplated bacterial glucoamylases include glucoamylases from the genus *Clostridium*, in particular *C. thermoamylolyticum* (e.g., EP 135,138 (CPC International, Inc.) and *C. thermohydrosulfuricum* (e.g., WO 86/01831 (Michigan Biotechnology Institute)). Suitable glucoamylases include the glucoamylases derived from *Aspergillus oryzae*, such as a glucoamylase shown in SEQ ID NO:2 in WO 00/04136 (Novo Nordisk A/S). Also suitable are commercial glucoamylases, such as AMG 200L; AMG 300 L; SANTM SUPER and AMGTM E (Novozymes); OPTIDEX[®] 300 and OPTIDEX L-400 (Danisco US Inc.); AMIGASETM and AMIGASETM PLUS (DSM); G-ZYME[®] G900 (Enzyme Bio-Systems); and G-ZYME[®] G990 ZR (*A. niger* glucoamylase with a low protease content). Still other suitable glucoamylases include *Aspergillus fumigatus* glucoamylase, *Talaromyces* glucoamylase, *Thielavia* glucoamylase, *Trametes* glucoamylase, *Thermomyces* glucoamylase, *Athelia* glucoamylase, or *Humicola* glucoamylase (e.g., HgGA). Glucoamylases typically are added in an amount of about

0.1 – 2 glucoamylase units (GAU)/g ds, e.g., about 0.16 GAU/g ds, 0.23 GAU/g ds, or 0.33 GAU/g ds.

[00179] Other suitable enzymes that can be used with AcAmy1 or its variants include a phytase, protease, pullulanase, β -amylase, isoamylase, α -amylase that is not AcAmy1, alpha-glucosidase, cellulase, xylanase, other hemicellulases, beta-glucosidase, transferase, pectinase, lipase, cutinase, esterase, redox enzymes, or a combination thereof. For example, a debranching enzyme, such as an isoamylase (EC 3.2.1.68), may be added in effective amounts well known to the person skilled in the art. A pullulanase (EC 3.2.1.41), e.g., Promozyme®, is also suitable. Pullulanase typically is added at 100 U/kg ds. Further suitable enzymes include proteases, such as fungal and bacterial proteases. Fungal proteases include those obtained from *Aspergillus*, such as *A. niger*, *A. awamori*, *A. oryzae*; *Mucor* (e.g., *M. miehei*); *Rhizopus*; and *Trichoderma*.

[00180] β -Amylases (EC 3.2.1.2) are exo-acting maltogenic amylases, which catalyze the hydrolysis of 1,4- α -glucosidic linkages into amylopectin and related glucose polymers, thereby releasing maltose. β -Amylases have been isolated from various plants and microorganisms. See Fogarty et al. (1979) in PROGRESS IN INDUSTRIAL MICROBIOLOGY, Vol. 15, pp. 112-115. These β -Amylases have optimum temperatures in the range from 40°C to 65°C and optimum pH in the range from about 4.5 to about 7.0. Contemplated β -amylases include, but are not limited to, β -amylases from barley Spezyme® BBA 1500, Spezyme® DBA, Optimalt™ ME, Optimalt™ BBA (Danisco US Inc.); and Novozym™ WBA (Novozymes A/S).

5. Compositions and Methods for Baking and Food Preparation

[00181] The present invention also relates to a “food composition,” including but not limited to a food product, animal feed and/or food/feed additives, comprising an AcAmy1 or variant thereof, and methods for preparing such a food composition comprising mixing AcAmy1 or variant thereof with one or more food ingredients, or uses thereof.

[00182] Furthermore, the present invention relates to the use of an AcAmy1 or variant thereof in the preparation of a food composition, wherein the food composition is baked subsequent to the addition of the polypeptide of the invention. As used herein the term “baking composition” means any composition and/or additive prepared in the process of providing a baked food product, including but not limited to bakers flour, a dough, a baking additive and/or a baked product. The food composition or additive may be liquid or solid.

[00183] As used herein, the term “flour” means milled or ground cereal grain. The term “flour” also may mean Sago or tuber products that have been ground or mashed. In some embodiments, flour may also contain components in addition to the milled or mashed cereal or plant matter. An example of an additional component, although not intended to be limiting, is a leavening agent. Cereal grains include wheat, oat, rye, and barley. Tuber products include tapioca flour, cassava flour, and custard powder. The term “flour” also includes ground corn flour, maize-meal, rice flour, whole-meal flour, self-rising flour, tapioca flour, cassava flour, ground rice, enriched flower, and custard powder.

[00184] For the commercial and home use of flour for baking and food production, it is important to maintain an appropriate level of α -amylase activity in the flour. A level of activity that is too high may result in a product that is sticky and/or doughy and therefore unmarketable. Flour with insufficient α -amylase activity may not contain enough sugar for proper yeast function, resulting in dry, crumbly bread, or baked products. Accordingly, an AcAmy1 or variant thereof, by itself or in combination with another α -amylase(s), may be added to the flour to augment the level of endogenous α -amylase activity in flour.

[00185] An AcAmy1 or variant thereof further can be added alone or in a combination with other amylases to prevent or retard staling, i.e., crumb firming of baked products. The amount of anti-staling amylase will typically be in the range of 0.01-10 mg of enzyme protein per kg of flour, e.g., 0.5 mg/kg ds. Additional anti-staling amylases that can be used in combination with an AcAmy1 or variant thereof include an endo-amylase, e.g., a bacterial endo-amylase from *Bacillus*. The additional amylase can be another maltogenic α -amylase (EC 3.2.1.133), e.g., from *Bacillus*. Novamyl® is an exemplary maltogenic α -amylase from *B. stearothermophilus* strain NCIB 11837 and is described in Christophersen et al. (1997) *Starch* 50: 39-45. Other examples of anti-staling endo-amylases include bacterial α -amylases derived from *Bacillus*, such as *B. licheniformis* or *B. amyloliquefaciens*. The anti-staling amylase may be an exo-amylase, such as β -amylase, e.g., from plant sources, such as soy bean, or from microbial sources, such as *Bacillus*.

[00186] The baking composition comprising an AcAmy1 or variant thereof further can comprise a phospholipase or enzyme with phospholipase activity. An enzyme with phospholipase activity has an activity that can be measured in Lipase Units (LU). The phospholipase may have A₁ or A₂ activity to remove fatty acid from the phospholipids, forming a lysophospholipid. It may or may not have lipase activity, i.e., activity on triglyceride

substrates. The phospholipase typically has a temperature optimum in the range of 30-90°C., e.g., 30-70°C. The added phospholipases can be of animal origin, for example, from pancreas, e.g., bovine or porcine pancreas, snake venom or bee venom. Alternatively, the phospholipase may be of microbial origin, e.g., from filamentous fungi, yeast or bacteria, for example.

5 [00187] The phospholipase is added in an amount that improves the softness of the bread during the initial period after baking, particularly the first 24 hours. The amount of phospholipase will typically be in the range of 0.01-10 mg of enzyme protein per kg of flour, e.g., 0.1-5 mg/kg. That is, phospholipase activity generally will be in the range of 20-1000 LU/kg of flour, where a Lipase Unit is defined as the amount of enzyme required to release 1
10 μ mol butyric acid per minute at 30°C, pH 7.0, with gum arabic as emulsifier and tributyrin as substrate.

[00188] Compositions of dough generally comprise wheat meal or wheat flour and/or other types of meal, flour or starch such as corn flour, cornstarch, rye meal, rye flour, oat flour, oatmeal, soy flour, sorghum meal, sorghum flour, potato meal, potato flour or potato starch. The
15 dough may be fresh, frozen or par-baked. The dough can be a leavened dough or a dough to be subjected to leavening. The dough may be leavened in various ways, such as by adding chemical leavening agents, e.g., sodium bicarbonate or by adding a leaven, i.e., fermenting dough. Dough also may be leavened by adding a suitable yeast culture, such as a culture of *Saccharomyces cerevisiae* (baker's yeast), e.g., a commercially available strain of *S. cerevisiae*.

20 [00189] The dough may also comprise other conventional dough ingredients, e.g., proteins, such as milk powder, gluten, and soy; eggs (e.g., whole eggs, egg yolks or egg whites); an oxidant, such as ascorbic acid, potassium bromate, potassium iodate, azodicarbonamide (ADA) or ammonium persulfate; an amino acid such as L-cysteine; a sugar; or a salt, such as sodium chloride, calcium acetate, sodium sulfate or calcium sulfate. The dough further may comprise
25 fat, e.g., triglyceride, such as granulated fat or shortening. The dough further may comprise an emulsifier such as mono- or diglycerides, diacetyl tartaric acid esters of mono- or diglycerides, sugar esters of fatty acids, polyglycerol esters of fatty acids, lactic acid esters of monoglycerides, acetic acid esters of monoglycerides, polyoxyethylene stearates, or lysolecithin. In particular, the dough can be made without addition of emulsifiers.

30 [00190] The dough product may be any processed dough product, including fried, deep fried, roasted, baked, steamed and boiled doughs, such as steamed bread and rice cakes. In one embodiment, the food product is a bakery product. Typical bakery (baked) products include

bread - such as loaves, rolls, buns, bagels, pizza bases etc. pastry, pretzels, tortillas, cakes, cookies, biscuits, crackers etc.

[00191] Optionally, an additional enzyme may be used together with the anti-staling amylase and the phospholipase. The additional enzyme may be a second amylase, such as an

5 amyloglucosidase, a β -amylase, a cyclodextrin glucanotransferase, or the additional enzyme may be a peptidase, in particular an exopeptidase, a transglutaminase, a lipase, a cellulase, a xylanase, a protease, a protein disulfide isomerase, e.g., a protein disulfide isomerase as disclosed in WO 95/00636, for example, a glycosyltransferase, a branching enzyme (1,4- α -glucan branching enzyme), a 4- α -glucanotransferase (dextrin glycosyltransferase) or an oxidoreductase, e.g., a
10 peroxidase, a laccase, a glucose oxidase, a pyranose oxidase, a lipoxygenase, an L-amino acid oxidase or a carbohydrate oxidase. The additional enzyme(s) may be of any origin, including mammalian and plant, and particularly of microbial (bacterial, yeast or fungal) origin and may be obtained by techniques conventionally used in the art.

[00192] The xylanase is typically of microbial origin, e.g., derived from a bacterium or

15 fungus, such as a strain of *Aspergillus*. Xylanases include Pentopan® and Novozym 384®, for example, which are commercially available xylanase preparations produced from *Trichoderma reesei*. The amyloglucosidase may be an *A. niger* amyloglucosidase (such as AMG®). Other useful amylase products include Grindamyl® A 1000 or A 5000 (Grindsted Products, Denmark) and Amylase® H or Amylase® P (DSM). The glucose oxidase may be a fungal glucose oxidase,
20 in particular an *Aspergillus niger* glucose oxidase (such as Gluzyne®). An exemplary protease is Neutrase®.

[00193] The process may be used for any kind of baked product prepared from dough, either of a soft or a crisp character, either of a white, light or dark type. Examples are bread, particularly white, whole-meal or rye bread, typically in the form of loaves or rolls, such as, but
25 not limited to, French baguette-type bread, pita bread, tortillas, cakes, pancakes, biscuits, cookies, pie crusts, crisp bread, steamed bread, pizza and the like.

[00194] The AcAmy1 or variant thereof may be used in a pre-mix, comprising flour together with an anti-staling amylase, a phospholipase, and/or a phospholipid. The pre-mix may contain other dough-improving and/or bread-improving additives, e.g., any of the additives, including
30 enzymes, mentioned above. The AcAmy1 or variant thereof can be a component of an enzyme preparation comprising an anti-staling amylase and a phospholipase, for use as a baking additive.

[00195] The enzyme preparation is optionally in the form of a granulate or agglomerated powder. The preparation can have a narrow particle size distribution with more than 95% (by weight) of the particles in the range from 25 to 500 μm . Granulates and agglomerated powders may be prepared by conventional methods, e.g., by spraying the AcAmy1 or variant thereof onto a carrier in a fluid-bed granulator. The carrier may consist of particulate cores having a suitable particle size. The carrier may be soluble or insoluble, e.g., a salt (such as NaCl or sodium sulfate), a sugar (such as sucrose or lactose), a sugar alcohol (such as sorbitol), starch, rice, corn grits, or soy.

[00196] Enveloped particles, i.e., α -amylase particles, can comprise an AcAmy1 or variants thereof. To prepare enveloped α -amylase particles, the enzyme is contacted with a food grade lipid in sufficient quantity to suspend all of the α -amylase particles. Food grade lipids, as used herein, may be any naturally organic compound that is insoluble in water but is soluble in non-polar organic solvents such as hydrocarbon or diethyl ether. Suitable food grade lipids include, but are not limited to, triglycerides either in the form of fats or oils that are either saturated or unsaturated. Examples of fatty acids and combinations thereof which make up the saturated triglycerides include, but are not limited to, butyric (derived from milk fat), palmitic (derived from animal and plant fat), and/or stearic (derived from animal and plant fat). Examples of fatty acids and combinations thereof which make up the unsaturated triglycerides include, but are not limited to, palmitoleic (derived from animal and plant fat), oleic (derived from animal and plant fat), linoleic (derived from plant oils), and/or linolenic (derived from linseed oil). Other suitable food grade lipids include, but are not limited to, monoglycerides and diglycerides derived from the triglycerides discussed above, phospholipids and glycolipids.

[00197] The food grade lipid, particularly in the liquid form, is contacted with a powdered form of the α -amylase particles in such a fashion that the lipid material covers at least a portion of the surface of at least a majority, e.g., 100% of the α -amylase particles. Thus, each α -amylase particle is individually enveloped in a lipid. For example, all or substantially all of the α -amylase particles are provided with a thin, continuous, enveloping film of lipid. This can be accomplished by first pouring a quantity of lipid into a container, and then slurring the α -amylase particles so that the lipid thoroughly wets the surface of each α -amylase particle. After a short period of stirring, the enveloped α -amylase particles, carrying a substantial amount of the lipids on their surfaces, are recovered. The thickness of the coating so applied to the particles of α -amylase can be controlled by selection of the type of lipid used and by repeating the operation in order to build up a thicker film, when desired.

[00198] The storing, handling and incorporation of the loaded delivery vehicle can be accomplished by means of a packaged mix. The packaged mix can comprise the enveloped α -amylase. However, the packaged mix may further contain additional ingredients as required by the manufacturer or baker. After the enveloped α -amylase has been incorporated into the dough, the baker continues through the normal production process for that product.

[00199] The advantages of enveloping the α -amylase particles are two-fold. First, the food grade lipid protects the enzyme from thermal denaturation during the baking process for those enzymes that are heat labile. Consequently, while the α -amylase is stabilized and protected during the proving and baking stages, it is released from the protective coating in the final baked good product, where it hydrolyzes the glucosidic linkages in polyglucans. The loaded delivery vehicle also provides a sustained release of the active enzyme into the baked good. That is, following the baking process, active α -amylase is continually released from the protective coating at a rate that counteracts, and therefore reduces the rate of, staling mechanisms.

[00200] In general, the amount of lipid applied to the α -amylase particles can vary from a few percent of the total weight of the α -amylase to many times that weight, depending upon the nature of the lipid, the manner in which it is applied to the α -amylase particles, the composition of the dough mixture to be treated, and the severity of the dough-mixing operation involved.

[00201] The loaded delivery vehicle, i.e., the lipid-enveloped enzyme, is added to the ingredients used to prepare a baked good in an effective amount to extend the shelf-life of the baked good. The baker computes the amount of enveloped α -amylase, prepared as discussed above, that will be required to achieve the desired anti-staling effect. The amount of the enveloped α -amylase required is calculated based on the concentration of enzyme enveloped and on the proportion of α -amylase to flour specified. A wide range of concentrations has been found to be effective, although, as has been discussed, observable improvements in anti-staling do not correspond linearly with the α -amylase concentration, but above certain minimal levels, large increases in α -amylase concentration produce little additional improvement. The α -amylase concentration actually used in a particular bakery production could be much higher than the minimum necessary to provide the baker with some insurance against inadvertent under-measurement errors by the baker. The lower limit of enzyme concentration is determined by the minimum anti-staling effect the baker wishes to achieve.

[00202] A method of preparing a baked good may comprise: a) preparing lipid-coated α -amylase particles, where substantially all of the α -amylase particles are coated; b) mixing a

dough containing flour; c) adding the lipid-coated α -amylase to the dough before the mixing is complete and terminating the mixing before the lipid coating is removed from the α -amylase; d) proofing the dough; and e) baking the dough to provide the baked good, where the α -amylase is inactive during the mixing, proofing and baking stages and is active in the baked good.

5 [00203] The enveloped α -amylase can be added to the dough during the mix cycle, e.g., near the end of the mix cycle. The enveloped α -amylase is added at a point in the mixing stage that allows sufficient distribution of the enveloped α -amylase throughout the dough; however, the mixing stage is terminated before the protective coating becomes stripped from the α -amylase particle(s). Depending on the type and volume of dough, and mixer action and speed, anywhere
10 from one to six minutes or more might be required to mix the enveloped α -amylase into the dough, but two to four minutes is average. Thus, several variables may determine the precise procedure. First, the quantity of enveloped α -amylase should have a total volume sufficient to allow the enveloped α -amylase to be spread throughout the dough mix. If the preparation of enveloped α -amylase is highly concentrated, additional oil may need to be added to the pre-mix
15 before the enveloped α -amylase is added to the dough. Recipes and production processes may require specific modifications; however, good results generally can be achieved when 25% of the oil specified in a bread dough formula is held out of the dough and is used as a carrier for a concentrated enveloped α -amylase when added near the end of the mix cycle. In bread or other baked goods, particularly those having a low fat content, e.g., French-style breads, an enveloped
20 α -amylase mixture of approximately 1% of the dry flour weight is sufficient to admix the enveloped α -amylase properly with the dough. The range of suitable percentages is wide and depends on the formula, finished product, and production methodology requirements of the individual baker. Second, the enveloped α -amylase suspension should be added to the mix with sufficient time for complete mixture into the dough, but not for such a time that excessive
25 mechanical action strips the protective lipid coating from the enveloped α -amylase particles.

[00204] In a further aspect of the invention, the food composition is an oil, meat, lard, composition comprising an AcAmy1 or a variant thereof. In this context the term “[oil/meat/lard] composition” means any composition, based on, made from and/or containing oil, meat or lard, respectively. Another aspect the invention relates to a method of preparing an
30 oil or meat or lard composition and/or additive comprising an AcAmy1 or a variant thereof, comprising mixing the polypeptide of the invention with a oil/meat/lard composition and/or additive ingredients.

[00205] In a further aspect of the invention, the food composition is an animal feed composition, animal feed additive and/or pet food comprising an AcAmy1 and variants thereof. The present invention further relates to a method for preparing such an animal feed composition, animal feed additive composition and/or pet food comprising mixing an AcAmy1 and variants thereof with one or more animal feed ingredients and/or animal feed additive ingredients and/or pet food ingredients. Furthermore, the present invention relates to the use of an AcAmy1 and variants thereof in the preparation of an animal feed composition and/or animal feed additive composition and/or pet food.

[00206] The term “animal” includes all non-ruminant and ruminant animals. In a particular embodiment, the animal is a non-ruminant animal, such as a horse and a mono-gastric animal. Examples of mono-gastric animals include, but are not limited to, pigs and swine, such as piglets, growing pigs, sows; poultry such as turkeys, ducks, chicken, broiler chicks, layers; fish such as salmon, trout, tilapia, catfish and carps; and crustaceans such as shrimps and prawns. In a further embodiment the animal is a ruminant animal including, but not limited to, cattle, young calves, goats, sheep, giraffes, bison, moose, elk, yaks, water buffalo, deer, camels, alpacas, llamas, antelope, pronghorn and nilgai.

[00207] In the present context, it is intended that the term “pet food” is understood to mean a food for a household animal such as, but not limited to dogs, cats, gerbils, hamsters, chinchillas, fancy rats, guinea pigs; avian pets, such as canaries, parakeets, and parrots; reptile pets, such as turtles, lizards and snakes; and aquatic pets, such as tropical fish and frogs.

[00208] The terms “animal feed composition,” “feedstuff” and “fodder” are used interchangeably and may comprise one or more feed materials selected from the group comprising a) cereals, such as small grains (e.g., wheat, barley, rye, oats and combinations thereof) and/or large grains such as maize or sorghum; b) by products from cereals, such as corn gluten meal, Distillers Dried Grain Solubles (DDGS) (particularly corn based Distillers Dried Grain Solubles (cDDGS), wheat bran, wheat middlings, wheat shorts, rice bran, rice hulls, oat hulls, palm kernel, and citrus pulp; c) protein obtained from sources such as soya, sunflower, peanut, lupin, peas, fava beans, cotton, canola, fish meal, dried plasma protein, meat and bone meal, potato protein, whey, copra, sesame; d) oils and fats obtained from vegetable and animal sources; e) minerals and vitamins.

6. Textile Desizing Compositions and Use

[00209] Also contemplated are compositions and methods of treating fabrics (e.g., to desize a textile) using an AcAmy1 or a variant thereof. Fabric-treating methods are well known in the art (*see, e.g.*, U.S. Patent No. 6,077,316). For example, the feel and appearance of a fabric can be improved by a method comprising contacting the fabric with an AcAmy1 or a variant thereof in a solution. The fabric can be treated with the solution under pressure.

[00210] An AcAmy1 or a variant thereof can be applied during or after the weaving of a textile, or during the desizing stage, or one or more additional fabric processing steps. During the weaving of textiles, the threads are exposed to considerable mechanical strain. Prior to weaving on mechanical looms, warp yarns are often coated with sizing starch or starch derivatives to increase their tensile strength and to prevent breaking. An AcAmy1 or a variant thereof can be applied during or after the weaving to remove these sizing starch or starch derivatives. After weaving, an AcAmy1 or a variant thereof can be used to remove the size coating before further processing the fabric to ensure a homogeneous and wash-proof result.

[00211] An AcAmy1 or a variant thereof can be used alone or with other desizing chemical reagents and/or desizing enzymes to desize fabrics, including cotton-containing fabrics, as detergent additives, e.g., in aqueous compositions. An AcAmy1 or a variant thereof also can be used in compositions and methods for producing a stonewashed look on indigo-dyed denim fabric and garments. For the manufacture of clothes, the fabric can be cut and sewn into clothes or garments, which are afterwards finished. In particular, for the manufacture of denim jeans, different enzymatic finishing methods have been developed. The finishing of denim garment normally is initiated with an enzymatic desizing step, during which garments are subjected to the action of amylolytic enzymes to provide softness to the fabric and make the cotton more accessible to the subsequent enzymatic finishing steps. An AcAmy1 or a variant thereof can be used in methods of finishing denim garments (e.g., a “bio-stoning process”), enzymatic desizing and providing softness to fabrics, and/or finishing process.

7. Cleaning Compositions

[00212] An aspect of the present compositions and methods is a cleaning composition that includes an AcAmy1 or variant thereof as a component. An amylase polypeptide can be used as a component in detergent compositions for hand washing, laundry washing, dishwashing, and other hard-surface cleaning.

7.1. Overview

[00213] Preferably, the AcAmy1 or variant thereof is incorporated into detergents at or near a concentration conventionally used for amylase in detergents. For example, an amylase polypeptide may be added in amount corresponding to 0.00001 – 1 mg (calculated as pure enzyme protein) of amylase per liter of wash/dishwash liquor. Exemplary formulations are provided herein, as exemplified by the following:

[00214] An amylase polypeptide may be a component of a detergent composition, as the only enzyme or with other enzymes including other amylolytic enzymes. As such, it may be included in the detergent composition in the form of a non-dusting granulate, a stabilized liquid, or a protected enzyme. Non-dusting granulates may be produced, *e.g.*, as disclosed in U.S. Patent Nos. 4,106,991 and 4,661,452 and may optionally be coated by methods known in the art. Examples of waxy coating materials are poly(ethylene oxide) products (polyethyleneglycol, PEG) with mean molar weights of 1,000 to 20,000; ethoxylated nonylphenols having from 16 to 50 ethylene oxide units; ethoxylated fatty alcohols in which the alcohol contains from 12 to 20 carbon atoms and in which there are 15 to 80 ethylene oxide units; fatty alcohols; fatty acids; and mono- and di- and triglycerides of fatty acids. Examples of film-forming coating materials suitable for application by fluid bed techniques are given in, for example, GB 1483591. Liquid enzyme preparations may, for instance, be stabilized by adding a polyol such as propylene glycol, a sugar or sugar alcohol, lactic acid or boric acid according to established methods. Other enzyme stabilizers are known in the art. Protected enzymes may be prepared according to the method disclosed in for example EP 238 216. Polyols have long been recognized as stabilizers of proteins, as well as improving protein solubility.

[00215] The detergent composition may be in any useful form, *e.g.*, as powders, granules, pastes, or liquid. A liquid detergent may be aqueous, typically containing up to about 70% of water and 0% to about 30% of organic solvent. It may also be in the form of a compact gel type containing only about 30% water.

[00216] The detergent composition comprises one or more surfactants, each of which may be anionic, nonionic, cationic, or zwitterionic. The detergent will usually contain 0% to about 50% of anionic surfactant, such as linear alkylbenzenesulfonate (LAS); α -olefinsulfonate (AOS); alkyl sulfate (fatty alcohol sulfate) (AS); alcohol ethoxysulfate (AEOS or AES); secondary alkanesulfonates (SAS); α -sulfo fatty acid methyl esters; alkyl- or alkenylsuccinic acid; or soap. The composition may also contain 0% to about 40% of nonionic surfactant such as alcohol

ethoxylate (AEO or AE), carboxylated alcohol ethoxylates, nonylphenol ethoxylate, alkylpolyglycoside, alkyldimethylamineoxide, ethoxylated fatty acid monoethanolamide, fatty acid monoethanolamide, or polyhydroxy alkyl fatty acid amide (as described for example in WO 92/06154).

- 5 [00217] The detergent composition may additionally comprise one or more other enzymes, such as proteases, another amylolytic enzyme, cutinase, lipase, cellulase, pectate lyase, perhydrolase, xylanase, peroxidase, and/or laccase in any combination.

[00218] The detergent may contain about 1% to about 65% of a detergent builder or complexing agent such as zeolite, diphosphate, triphosphate, phosphonate, citrate, nitrilotriacetic acid (NTA), ethylenediaminetetraacetic acid (EDTA), diethylenetriaminepentaacetic acid (DTMPA), alkyl- or alkenylsuccinic acid, soluble silicates or layered silicates (*e.g.*, SKS-6 from Hoechst). The detergent may also be unbuilt, *i.e.* essentially free of detergent builder. The enzymes can be used in any composition compatible with the stability of the enzyme. Enzymes generally can be protected against deleterious components by known forms of encapsulation, for example, by granulation or sequestration in hydro gels. Enzymes, and specifically amylases, 15 either with or without starch binding domains, can be used in a variety of compositions including laundry and dishwashing applications, surface cleaners, as well as in compositions for ethanol production from starch or biomass.

[00219] The detergent may comprise one or more polymers. Examples include 20 carboxymethylcellulose (CMC), poly(vinylpyrrolidone) (PVP), polyethyleneglycol (PEG), poly(vinyl alcohol) (PVA), polycarboxylates such as polyacrylates, maleic/acrylic acid copolymers and lauryl methacrylate/acrylic acid copolymers.

[00220] The detergent may contain a bleaching system, which may comprise a H₂O₂ source such as perborate or percarbonate, which may be combined with a peracid-forming bleach 25 activator such as tetraacetylenediamine (TAED) or nonanoyloxybenzenesulfonate (NOBS). Alternatively, the bleaching system may comprise peroxyacids (*e.g.*, the amide, imide, or sulfone type peroxyacids). The bleaching system can also be an enzymatic bleaching system, for example, perhydrolase, such as that described in International PCT Application WO 2005/056783.

30 [00221] The enzymes of the detergent composition may be stabilized using conventional stabilizing agents, *e.g.*, a polyol such as propylene glycol or glycerol; a sugar or sugar alcohol;

lactic acid; boric acid or a boric acid derivative such as, *e.g.*, an aromatic borate ester; and the composition may be formulated as described in, *e.g.*, WO 92/19709 and WO 92/19708.

[00222] The detergent may also contain other conventional detergent ingredients such as *e.g.*, fabric conditioners including clays, foam boosters, suds suppressors, anti-corrosion agents, soil-suspending agents, anti-soil redeposition agents, dyes, bactericides, tarnish inhibitors, optical brighteners, or perfumes.

[00223] The pH (measured in aqueous solution at use concentration) is usually neutral or alkaline, *e.g.*, pH about 7.0 to about 11.0.

[00224] Particular forms of detergent compositions for inclusion of the present α -amylase are described, below.

7.2. Heavy Duty Liquid (HDL) laundry detergent composition

[00225] Exemplary HDL laundry detergent compositions includes a deterative surfactant (10%-40% wt/wt), including an anionic deterative surfactant (selected from a group of linear or branched or random chain, substituted or unsubstituted alkyl sulphates, alkyl sulphonates, alkyl alkoxyated sulphate, alkyl phosphates, alkyl phosphonates, alkyl carboxylates, and/or mixtures thereof), and optionally non-ionic surfactant (selected from a group of linear or branched or random chain, substituted or unsubstituted alkyl alkoxyated alcohol, for example a C₈-C₁₈ alkyl ethoxyated alcohol and/or C₆-C₁₂ alkyl phenol alkoxyates), wherein the weight ratio of anionic deterative surfactant (with a hydrophilic index (Hlc) of from 6.0 to 9) to non-ionic deterative surfactant is greater than 1: 1. Suitable deterative surfactants also include cationic deterative surfactants (selected from a group of alkyl pyridinium compounds, alkyl quarternary ammonium compounds, alkyl quarternary phosphonium compounds, alkyl ternary sulphonium compounds, and/or mixtures thereof); zwitterionic and/or amphoteric deterative surfactants (selected from a group of alkanolamine sulfo-betaines); ampholytic surfactants; semi-polar non-ionic surfactants and mixtures thereof.

[00226] The composition may optionally include, a surfactancy boosting polymer consisting of amphiphilic alkoxyated grease cleaning polymers (selected from a group of alkoxyated polymers having branched hydrophilic and hydrophobic properties, such as alkoxyated polyalkylenimines in the range of 0.05wt%-10wt%) and/or random graft polymers (typically comprising of hydrophilic backbone comprising monomers selected from the group consisting of: unsaturated C₁-C₆ carboxylic acids, ethers, alcohols, aldehydes, ketones, esters, sugar units, alkoxy units, maleic anhydride, saturated polyalcohols such as glycerol, and mixtures thereof;

and hydrophobic side chain(s) selected from the group consisting of: C₄-C₂₅ alkyl group, polypropylene, polybutylene, vinyl ester of a saturated C₁-C₆ mono-carboxylic acid, C₁-C₆ alkyl ester of acrylic or methacrylic acid, and mixtures thereof.

[00227] The composition may include additional polymers such as soil release polymers

5 (include anionically end-capped polyesters, for example SRP1, polymers comprising at least one monomer unit selected from saccharide, dicarboxylic acid, polyol and combinations thereof, in random or block configuration, ethylene terephthalate-based polymers and co-polymers thereof in random or block configuration, for example Repel-o-tex SF, SF-2 and SRP6, Texcare SRA100, SRA300, SRN100, SRN170, SRN240, SRN300 and SRN325, Marloquest SL), anti-
 10 redeposition polymers (0.1 wt% to 10wt%, include carboxylate polymers, such as polymers comprising at least one monomer selected from acrylic acid, maleic acid (or maleic anhydride), fumaric acid, itaconic acid, aconitic acid, mesaconic acid, citraconic acid, methylenemalononic acid, and any mixture thereof, vinylpyrrolidone homopolymer, and/or polyethylene glycol, molecular weight in the range of from 500 to 100,000 Da); cellulosic polymer (including those
 15 selected from alkyl cellulose, alkyl alkoxyalkyl cellulose, carboxyalkyl cellulose, alkyl carboxyalkyl cellulose examples of which include carboxymethyl cellulose, methyl cellulose, methyl hydroxyethyl cellulose, methyl carboxymethyl cellulose, and mixtures thereof) and polymeric carboxylate (such as maleate/acrylate random copolymer or polyacrylate homopolymer).

20 **[00228]** The composition may further include saturated or unsaturated fatty acid, preferably saturated or unsaturated C₁₂-C₂₄ fatty acid (0 wt% to 10 wt%); deposition aids (examples for which include polysaccharides, preferably cellulosic polymers, poly diallyl dimethyl ammonium halides (DADMAC), and co-polymers of DAD MAC with vinyl pyrrolidone, acrylamides, imidazoles, imidazolinium halides, and mixtures thereof, in random or block configuration,
 25 cationic guar gum, cationic cellulose such as cationic hydroxyethyl cellulose, cationic starch, cationic polyacrylamides, and mixtures thereof.

[00229] The composition may further include dye transfer inhibiting agents, examples of which include manganese phthalocyanine, peroxidases, polyvinylpyrrolidone polymers, polyamine N-oxide polymers, copolymers of N-vinylpyrrolidone and N-vinylimidazole,
 30 polyvinylloxazolidones and polyvinylimidazoles and/or mixtures thereof; chelating agents, examples of which include ethylene-diamine-tetraacetic acid (EDTA), diethylene triamine penta methylene phosphonic acid (DTPMP), hydroxy-ethane diphosphonic acid (HEDP),

ethylenediamine N,N'-disuccinic acid (EDDS), methyl glycine diacetic acid (MGDA), diethylene triamine penta acetic acid (DTPA), propylene diamine tetracetic acid (PDT A), 2-hydroxypyridine-N-oxide (HPNO), or methyl glycine diacetic acid (MGDA), glutamic acid N,N-diacetic acid (N,N-dicarboxymethyl glutamic acid tetrasodium salt (GLDA), nitrilotriacetic acid (NTA), 4,5-dihydroxy-m-benzenedisulfonic acid, citric acid and any salts thereof, N-hydroxyethylethylenediaminetri-acetic acid (HEDTA), triethylenetetraaminehexaacetic acid (TTHA), N-hydroxyethyliminodiacetic acid (HEIDA), dihydroxyethylglycine (DHEG), ethylenediaminetetrapropionic acid (EDTP), and derivatives thereof.

[00230] The composition preferably included enzymes (generally about 0.01 wt% active enzyme to 0.03wt% active enzyme) selected from proteases, amylases, lipases, cellulases, choline oxidases, peroxidases/oxidases, pectate lyases, mannanases, cutinases, laccases, phospholipases, lysophospholipases, acyltransferases, perhydrolases, arylesterases, and any mixture thereof. The composition may include an enzyme stabilizer (examples of which include polyols such as propylene glycol or glycerol, sugar or sugar alcohol, lactic acid, reversible protease inhibitor, boric acid, or a boric acid derivative, e.g., an aromatic borate ester, or a phenyl boronic acid derivative such as 4-formylphenyl boronic acid).

[00231] The composition optionally include silicone or fatty-acid based suds suppressors; hueing dyes, calcium and magnesium cations, visual signaling ingredients, anti-foam (0.001 wt% to about 4.0wt%), and/or structurant/thickener (0.01 wt% to 5wt%, selected from the group consisting of diglycerides and triglycerides, ethylene glycol distearate, microcrystalline cellulose, cellulose based materials, microfiber cellulose, biopolymers, xanthan gum, gellan gum, and mixtures thereof).

[00232] The composition can be any liquid form, for example a liquid or gel form, or any combination thereof. The composition may be in any unit dose form, for example a pouch.

7.3. Heavy Duty Dry/Solid (HDD) laundry detergent composition

[00233] Exemplary HDD laundry detergent compositions includes a deterative surfactant, including anionic deterative surfactants (e.g., linear or branched or random chain, substituted or unsubstituted alkyl sulphates, alkyl sulphonates, alkyl alkoxyated sulphate, alkyl phosphates, alkyl phosphonates, alkyl carboxylates and/or mixtures thereof), non-ionic deterative surfactant (e.g., linear or branched or random chain, substituted or unsubstituted C₈-C₁₈ alkyl ethoxylates, and/or C₆-C₁₂ alkyl phenol alkoxyates), cationic deterative surfactants (e.g., alkyl pyridinium compounds, alkyl quaternary ammonium compounds, alkyl quaternary phosphonium

compounds, alkyl ternary sulphonium compounds, and mixtures thereof), zwitterionic and/or amphoteric deterative surfactants (e.g., alkanolamine sulfo-betaines), ampholytic surfactants, semi-polar non-ionic surfactants, and mixtures thereof; builders including phosphate free builders (for example zeolite builders examples which include zeolite A, zeolite X, zeolite P and zeolite MAP in the range of 0wt% to less than 10wt%), phosphate builders (for example sodium tri-polyphosphate in the range of 0wt% to less than 10wt%), citric acid, citrate salts and nitrilotriacetic acid, silicate salt (e.g., sodium or potassium silicate or sodium meta-silicate in the range of 0wt% to less than 10wt%, or layered silicate (SKS-6)); carbonate salt (e.g., sodium carbonate and/or sodium bicarbonate in the range of 0 wt% to less than 80 wt%); and bleaching agents including photobleaches (e.g., sulfonated zinc phthalocyanines, sulfonated aluminum phthalocyanines, xanthenes dyes, and mixtures thereof) hydrophobic or hydrophilic bleach activators (e.g., dodecanoyl oxybenzene sulfonate, decanoyl oxybenzene sulfonate, decanoyl oxybenzoic acid or salts thereof, 3,5,5-trimethy hexanoyl oxybenzene sulfonate, tetraacetyl ethylene diamine-TAED, nonanoyloxybenzene sulfonate-NOBS, nitrile quats, and mixtures thereof), sources of hydrogen peroxide (e.g., inorganic perhydrate salts examples of which include mono or tetra hydrate sodium salt of perborate, percarbonate, persulfate, perphosphate, or persilicate), preformed hydrophilic and/or hydrophobic peracids (e.g., percarboxylic acids and salts, percarbonic acids and salts, perimidic acids and salts, peroxymonosulfuric acids and salts, and mixtures thereof), and/or bleach catalysts (e.g., imine bleach boosters (examples of which include iminium cations and polyions), iminium zwitterions, modified amines, modified amine oxides, N-sulphonyl imines, N-phosphonyl imines, N-acyl imines, thiadiazole dioxides, perfluoroimines, cyclic sugar ketones, and mixtures thereof, and metal-containing bleach catalysts (e.g., copper, iron, titanium, ruthenium, tungsten, molybdenum, or manganese cations along with an auxiliary metal cations such as zinc or aluminum and a sequester such as ethylenediaminetetraacetic acid, ethylenediaminetetra(methylenephosphonic acid), and water-soluble salts thereof).

[00234] The composition preferably includes enzymes, e.g., proteases, amylases, lipases, cellulases, choline oxidases, peroxidases/oxidases, pectate lyases, mannanases, cutinases, laccases, phospholipases, lysophospholipases, acyltransferase, perhydrolase, arylesterase, and any mixture thereof.

[00235] The composition may optionally include additional detergent ingredients including perfume microcapsules, starch encapsulated perfume accord, hueing agents, additional polymers, including fabric integrity and cationic polymers, dye-lock ingredients, fabric-softening agents,

brighteners (for example C.I. Fluorescent brighteners), flocculating agents, chelating agents, alkoxyated polyamines, fabric deposition aids, and/or cyclodextrin.

7.4. Automatic dishwashing (ADW) detergent composition

[00236] Exemplary ADW detergent composition includes non-ionic surfactants, including
 5 ethoxylated non-ionic surfactants, alcohol alkoxyated surfactants, epoxy-capped
 poly(oxyalkylated) alcohols, or amine oxide surfactants present in amounts from 0 to 10% by
 weight; builders in the range of 5-60% including phosphate builders (e.g., mono-phosphates, di-
 phosphates, tri-polyphosphates, other oligomeric-polyphosphates, sodium tripolyphosphate-
 STPP) and phosphate-free builders (e.g., amino acid-based compounds including methyl-
 10 glycine-diacetic acid (MGDA) and salts and derivatives thereof, glutamic-N,N-diacetic acid
 (GLDA) and salts and derivatives thereof, iminodisuccinic acid (IDS) and salts and derivatives
 thereof, carboxy methyl inulin and salts and derivatives thereof, nitrilotriacetic acid (NTA),
 diethylene triamine penta acetic acid (DTPA), B-alaninediacetic acid (B-ADA) and their salts,
 homopolymers and copolymers of poly-carboxylic acids and their partially or completely
 15 neutralized salts, monomeric polycarboxylic acids and hydroxycarboxylic acids and their salts in
 the range of 0.5% to 50% by weight; sulfonated/carboxylated polymers in the range of about 0.1
 % to about 50% by weight to provide dimensional stability; drying aids in the range of about
 0.1 % to about 10% by weight (e.g., polyesters, especially anionic polyesters, optionally together
 with further monomers with 3 to 6 functionalities - typically acid, alcohol or ester functionalities
 20 which are conducive to polycondensation, polycarbonate-, polyurethane- and/or polyurea-
 polyorganosiloxane compounds or precursor compounds, thereof, particularly of the reactive
 cyclic carbonate and urea type); silicates in the range from about 1 % to about 20% by weight
 (including sodium or potassium silicates for example sodium disilicate, sodium meta-silicate and
 crystalline phyllosilicates); inorganic bleach (e.g., perhydrate salts such as perborate,
 25 percarbonate, perphosphate, persulfate and persilicate salts) and organic bleach (e.g., organic
 peroxyacids, including diacyl and tetraacylperoxides, especially diperoxydodecanedioc acid,
 diperoxytetradecanedioc acid, and diperoxyhexadecanedioc acid); bleach activators (i.e., organic
 peracid precursors in the range from about 0.1 % to about 10% by weight); bleach catalysts (e.g.,
 manganese triazacyclononane and related complexes, Co, Cu, Mn, and Fe bispyridylamine and
 30 related complexes, and pentamine acetate cobalt(III) and related complexes); metal care agents
 in the range from about 0.1% to 5% by weight (e.g., benzotriazoles, metal salts and complexes,
 and/or silicates); enzymes in the range from about 0.01 to 5.0 mg of active enzyme per gram of
 automatic dishwashing detergent composition (e.g., proteases, amylases, lipases, cellulases,

choline oxidases, peroxidases/oxidases, pectate lyases, mannanases, cutinases, laccases, phospholipases, lysophospholipases, acyltransferase, perhydrolase, arylesterase, and mixtures thereof); and enzyme stabilizer components (e.g., oligosaccharides, polysaccharides, and inorganic divalent metal salts).

5 7.5. Additional detergent compositions

[00237] Additional exemplary detergent formulations to which the present amylase can be added are described, below, in the numbered paragraphs.

[00238] 1) A detergent composition formulated as a granulate having a bulk density of at least 600 g/L comprising linear alkylbenzenesulfonate (calculated as acid) about 7% to about 10 12%; alcohol ethoxysulfate (e.g., C₁₂₋₁₈ alcohol, 1-2 ethylene oxide (EO)) or alkyl sulfate (e.g., C₁₆₋₁₈) about 1% to about 4%; alcohol ethoxylate (e.g., C₁₄₋₁₅ alcohol, 7 EO) about 5% to about 9%; sodium carbonate (e.g., Na₂CO₃) about 14% to about 20%; soluble silicate (e.g., Na₂O, 2SiO₂) about 2 to about 6%; zeolite (e.g., NaAlSiO₄) about 15% to about 22%; sodium sulfate (e.g., Na₂SO₄) 0% to about 6%; sodium citrate/citric acid (e.g., C₆H₅Na₃O₇/C₆H₈O₇) about 0% 15 to about 15%; sodium perborate (e.g., NaBO₃H₂O) about 11% to about 18%; TAED about 2% to about 6%; carboxymethylcellulose (CMC) and 0% to about 2%; polymers (e.g., maleic/acrylic acid, copolymer, PVP, PEG) 0-3%; enzymes (calculated as pure enzyme) 0.0001-0.1% protein; and minor ingredients (e.g., suds suppressors, perfumes, optical brightener, photobleach) 0-5%.

[00239] 2) A detergent composition formulated as a granulate having a bulk density of at least 600 g/L comprising linear alkylbenzenesulfonate (calculated as acid) about 6% to about 20 11%; alcohol ethoxysulfate (e.g., C₁₂₋₁₈ alcohol, 1-2 EO) or alkyl sulfate (e.g., C₁₆₋₁₈) about 1% to about 3%; alcohol ethoxylate (e.g., C₁₄₋₁₅ alcohol, 7 EO) about 5% to about 9%; sodium carbonate (e.g., Na₂CO₃) about 15% to about 21%; soluble silicate (e.g., Na₂O, 2SiO₂) about 1% to about 4%; zeolite (e.g., NaAlSiO₄) about 24% to about 34%; sodium sulfate (e.g., Na₂SO₄) 25 about 4% to about 10%; sodium citrate/citric acid (e.g., C₆H₅Na₃O₇/ C₆H₈O₇) 0% to about 15%; carboxymethylcellulose (CMC) 0% to about 2%; polymers (e.g., maleic/acrylic acid copolymer, PVP, PEG) 1-6%; enzymes (calculated as pure enzyme protein) 0.0001-0.1%; minor ingredients (e.g., suds suppressors, perfume) 0-5%.

[00240] 3) A detergent composition formulated as a granulate having a bulk density of at least 600 g/L comprising linear alkylbenzenesulfonate (calculated as acid) about 5% to about 30 9%; alcohol ethoxylate (e.g., C₁₂₋₁₅ alcohol, 7 EO) about 7% to about 14%; Soap as fatty acid (e.g., C₁₆₋₂₂ fatty acid) about 1 to about 3%; sodium carbonate (as Na₂CO₃) about 10% to about

17%; soluble silicate (*e.g.*, Na_2O , 2SiO_2) about 3% to about 9%; zeolite (as NaAlSiO_4) about 23% to about 33%; sodium sulfate (*e.g.*, Na_2SO_4) 0% to about 4%; sodium perborate (*e.g.*, $\text{NaBO}_3\text{H}_2\text{O}$) about 8% to about 16%; TAED about 2% to about 8%; phosphonate (*e.g.*, EDTMPA) 0% to about 1%; carboxymethylcellulose (CMC) 0% to about 2%; polymers (*e.g.*, maleic/acrylic acid copolymer, PVP, PEG) 0-3%; enzymes (calculated as pure enzyme protein) 0.0001-0.1%; minor ingredients (*e.g.*, suds suppressors, perfume, optical brightener) 0-5%.

[00241] 4) A detergent composition formulated as a granulate having a bulk density of at least 600 g/L comprising linear alkylbenzenesulfonate (calculated as acid) about 8% to about 12%; alcohol ethoxylate (*e.g.*, C_{12-15} alcohol, 7 EO) about 10% to about 25%; sodium carbonate (as Na_2CO_3) about 14% to about 22%; soluble silicate (*e.g.*, Na_2O , 2SiO_2) about 1% to about 5%; zeolite (*e.g.*, NaAlSiO_4) about 25% to about 35%; sodium sulfate (*e.g.*, Na_2SO_4) 0% to about 10%; carboxymethylcellulose (CMC) 0% to about 2%; polymers (*e.g.*, maleic/acrylic acid copolymer, PVP, PEG) 1-3%; enzymes (calculated as pure enzyme protein) 0.0001-0.1%; and minor ingredients (*e.g.*, suds suppressors, perfume) 0-5%.

[00242] 5) An aqueous liquid detergent composition comprising linear alkylbenzenesulfonate (calculated as acid) about 15% to about 21%; alcohol ethoxylate (*e.g.*, C_{12-15} alcohol, 7 EO or C_{12-15} alcohol, 5 EO) about 12% to about 18%; soap as fatty acid (*e.g.*, oleic acid) about 3% to about 13%; alkenylsuccinic acid (C_{12-14}) 0% to about 13%; aminoethanol about 8% to about 18%; citric acid about 2% to about 8%; phosphonate 0% to about 3%; polymers (*e.g.*, PVP, PEG) 0% to about 3%; borate (*e.g.*, B_4O_7) 0% to about 2%; ethanol 0% to about 3%; propylene glycol about 8% to about 14%; enzymes (calculated as pure enzyme protein) 0.0001-0.1%; and minor ingredients (*e.g.*, dispersants, suds suppressors, perfume, optical brightener) 0-5%.

[00243] 6) An aqueous structured liquid detergent composition comprising linear alkylbenzenesulfonate (calculated as acid) about 15% to about 21%; alcohol ethoxylate (*e.g.*, C_{12-15} alcohol, 7 EO, or C_{12-15} alcohol, 5 EO) 3-9%; soap as fatty acid (*e.g.*, oleic acid) about 3% to about 10%; zeolite (as NaAlSiO_4) about 14% to about 22%; potassium citrate about 9% to about 18%; borate (*e.g.*, B_4O_7) 0% to about 2%; carboxymethylcellulose (CMC) 0% to about 2%; polymers (*e.g.*, PEG, PVP) 0% to about 3%; anchoring polymers such as, *e.g.*, lauryl methacrylate/acrylic acid copolymer; molar ratio 25:1, MW 3800) 0% to about 3%; glycerol 0% to about 5%; enzymes (calculated as pure enzyme protein) 0.0001-0.1%; and minor ingredients (*e.g.*, dispersants, suds suppressors, perfume, optical brighteners) 0-5%.

[00244] 7) A detergent composition formulated as a granulate having a bulk density of at least 600 g/L comprising fatty alcohol sulfate about 5% to about 10%; ethoxylated fatty acid monoethanolamide about 3% to about 9%; soap as fatty acid 0-3%; sodium carbonate (*e.g.*, Na_2CO_3) about 5% to about 10%; Soluble silicate (*e.g.*, Na_2O , 2SiO_2) about 1% to about 4%;
 5 zeolite (*e.g.*, NaAlSiO_4) about 20% to about 40%; Sodium sulfate (*e.g.*, Na_2SO_4) about 2% to about 8%; sodium perborate (*e.g.*, $\text{NaBO}_3\text{H}_2\text{O}$) about 12% to about 18%; TAED about 2% to about 7%; polymers (*e.g.*, maleic/acrylic acid copolymer, PEG) about 1% to about 5%; enzymes (calculated as pure enzyme protein) 0.0001-0.1%; and minor ingredients (*e.g.*, optical brightener, suds suppressors, perfume) 0-5%.

10 **[00245]** 8) A detergent composition formulated as a granulate comprising linear alkylbenzenesulfonate (calculated as acid) about 8% to about 14%; ethoxylated fatty acid monoethanolamide about 5% to about 11%; soap as fatty acid 0% to about 3%; sodium carbonate (*e.g.*, Na_2CO_3) about 4% to about 10%; soluble silicate (Na_2O , 2SiO_2) about 1% to about 4%; zeolite (*e.g.*, NaAlSiO_4) about 30% to about 50%; sodium sulfate (*e.g.*, Na_2SO_4)
 15 about 3% to about 11%; sodium citrate (*e.g.*, $\text{C}_6\text{H}_5\text{Na}_3\text{O}_7$) about 5% to about 12%; polymers (*e.g.*, PVP, maleic/acrylic acid copolymer, PEG) about 1% to about 5%; enzymes (calculated as pure enzyme protein) 0.0001-0.1%; and minor ingredients (*e.g.*, suds suppressors, perfume) 0-5%.

[00246] 9) A detergent composition formulated as a granulate comprising linear
 20 alkylbenzenesulfonate (calculated as acid) about 6% to about 12%; nonionic surfactant about 1% to about 4%; soap as fatty acid about 2% to about 6%; sodium carbonate (*e.g.*, Na_2CO_3) about 14% to about 22%; zeolite (*e.g.*, NaAlSiO_4) about 18% to about 32%; sodium sulfate (*e.g.*, Na_2SO_4) about 5% to about 20%; sodium citrate (*e.g.*, $\text{C}_6\text{H}_5\text{Na}_3\text{O}_7$) about 3% to about 8%; sodium perborate (*e.g.*, $\text{NaBO}_3\text{H}_2\text{O}$) about 4% to about 9%; bleach activator (*e.g.*, NOBS or
 25 TAED) about 1% to about 5%; carboxymethylcellulose (CMC) 0% to about 2%; polymers (*e.g.*, polycarboxylate or PEG) about 1% to about 5%; enzymes (calculated as pure enzyme protein) 0.0001-0.1%; and minor ingredients (*e.g.*, optical brightener, perfume) 0-5%.

[00247] 10) An aqueous liquid detergent composition comprising linear
 30 alkylbenzenesulfonate (calculated as acid) about 15% to about 23%; alcohol ethoxysulfate (*e.g.*, C_{12-15} alcohol, 2-3 EO) about 8% to about 15%; alcohol ethoxylate (*e.g.*, C_{12-15} alcohol, 7 EO, or C_{12-15} alcohol, 5 EO) about 3% to about 9%; soap as fatty acid (*e.g.*, lauric acid) 0% to about 3%; aminoethanol about 1% to about 5%; sodium citrate about 5% to about 10%; hydrotrope (*e.g.*,

sodium toluenesulfonate) about 2% to about 6%; borate (*e.g.*, B_4O_7) 0% to about 2%; carboxymethylcellulose 0% to about 1%; ethanol about 1% to about 3%; propylene glycol about 2% to about 5%; enzymes (calculated as pure enzyme protein) 0.0001-0.1%; and minor ingredients (*e.g.*, polymers, dispersants, perfume, optical brighteners) 0-5%.

- 5 [00248] 11) An aqueous liquid detergent composition comprising linear alkylbenzenesulfonate (calculated as acid) about 20% to about 32%; alcohol ethoxylate (*e.g.*, C_{12-15} alcohol, 7 EO, or C_{12-15} alcohol, 5 EO) 6-12%; aminoethanol about 2% to about 6%; citric acid about 8% to about 14%; borate (*e.g.*, B_4O_7) about 1% to about 3%; polymer (*e.g.*, maleic/acrylic acid copolymer, anchoring polymer such as, *e.g.*, lauryl methacrylate/acrylic acid
10 copolymer) 0% to about 3%; glycerol about 3% to about 8%; enzymes (calculated as pure enzyme protein) 0.0001-0.1%; and minor ingredients (*e.g.*, hydrotropes, dispersants, perfume, optical brighteners) 0-5%.

- [00249] 12) A detergent composition formulated as a granulate having a bulk density of at least 600 g/L comprising anionic surfactant (linear alkylbenzenesulfonate, alkyl sulfate, α -olefinsulfonate, α -sulfo fatty acid methyl esters, alkanesulfonates, soap) about 25% to about
15 40%; nonionic surfactant (*e.g.*, alcohol ethoxylate) about 1% to about 10%; sodium carbonate (*e.g.*, Na_2CO_3) about 8% to about 25%; soluble silicates (*e.g.*, Na_2O , $2SiO_2$) about 5% to about 15%; sodium sulfate (*e.g.*, Na_2SO_4) 0% to about 5%; zeolite ($NaAlSiO_4$) about 15% to about 28%; sodium perborate (*e.g.*, $NaBO_3 \cdot 4H_2O$) 0% to about 20%; bleach activator (TAED or
20 NOBS) about 0% to about 5%; enzymes (calculated as pure enzyme protein) 0.0001-0.1%; minor ingredients (*e.g.*, perfume, optical brighteners) 0-3%.

[00250] 13) Detergent compositions as described in compositions 1)-12) *supra*, wherein all or part of the linear alkylbenzenesulfonate is replaced by (C_{12} - C_{18}) alkyl sulfate.

- [00251] 14) A detergent composition formulated as a granulate having a bulk density of at least 600 g/L comprising (C_{12} - C_{18}) alkyl sulfate about 9% to about 15%; alcohol ethoxylate about 3% to about 6%; polyhydroxy alkyl fatty acid amide about 1% to about 5%; zeolite (*e.g.*, $NaAlSiO_4$) about 10% to about 20%; layered disilicate (*e.g.*, SK56 from Hoechst) about 10% to about 20%; sodium carbonate (*e.g.*, Na_2CO_3) about 3% to about 12%; soluble silicate (*e.g.*, Na_2O , $2SiO_2$) 0% to about 6%; sodium citrate about 4% to about 8%; sodium percarbonate about
25 13% to about 22%; TAED about 3% to about 8%; polymers (*e.g.*, polycarboxylates and PVP) 0% to about 5%; enzymes (calculated as pure enzyme protein) 0.0001-0.1%; and minor ingredients (*e.g.*, optical brightener, photobleach, perfume, suds suppressors) 0-5%.

[00252] 15) A detergent composition formulated as a granulate having a bulk density of at least 600 g/L comprising (C₁₂-C₁₈) alkyl sulfate about 4% to about 8%; alcohol ethoxylate about 11% to about 15%; soap about 1% to about 4%; zeolite MAP or zeolite A about 35% to about 45%; sodium carbonate (as Na₂CO₃) about 2% to about 8%; soluble silicate (*e.g.*, Na₂O, 2SiO₂) 0% to about 4%; sodium percarbonate about 13% to about 22%; TAED 1-8%; carboxymethylcellulose (CMC) 0% to about 3%; polymers (*e.g.*, polycarboxylates and PVP) 0% to about 3%; enzymes (calculated as pure enzyme protein) 0.0001-0.1%; and minor ingredients (*e.g.*, optical brightener, phosphonate, perfume) 0-3%.

[00253] 16) Detergent formulations as described in 1)-15) supra, which contain a stabilized or encapsulated peracid, either as an additional component or as a substitute for already specified bleach systems.

[00254] 17) Detergent compositions as described supra in 1), 3), 7), 9), and 12), wherein perborate is replaced by percarbonate.

[00255] 18) Detergent compositions as described supra in 1), 3), 7), 9), 12), 14), and 15), which additionally contain a manganese catalyst. The manganese catalyst for example is one of the compounds described in "Efficient manganese catalysts for low-temperature bleaching," *Nature* 369: 637-639 (1994).

[00256] 19) Detergent composition formulated as a non-aqueous detergent liquid comprising a liquid nonionic surfactant such as, *e.g.*, linear alkoxyated primary alcohol, a builder system (*e.g.*, phosphate), an enzyme(s), and alkali. The detergent may also comprise anionic surfactant and/or a bleach system.

[00257] As above, the present amylase polypeptide may be incorporated at a concentration conventionally employed in detergents. It is at present contemplated that, in the detergent composition, the enzyme may be added in an amount corresponding to 0.00001-1.0 mg (calculated as pure enzyme protein) of amylase polypeptide per liter of wash liquor.

[00258] The detergent composition may also contain other conventional detergent ingredients, *e.g.*, deflocculant material, filler material, foam depressors, anti-corrosion agents, soil-suspending agents, sequestering agents, anti-soil redeposition agents, dehydrating agents, dyes, bactericides, fluorescers, thickeners, and perfumes.

[00259] The detergent composition may be formulated as a hand (manual) or machine (automatic) laundry detergent composition, including a laundry additive composition suitable for

pre-treatment of stained fabrics and a rinse added fabric softener composition, or be formulated as a detergent composition for use in general household hard surface cleaning operations, or be formulated for manual or automatic dishwashing operations.

[00260] Any of the cleaning compositions described, herein, may include any number of additional enzymes. In general the enzyme(s) should be compatible with the selected detergent, (e.g., with respect to pH-optimum, compatibility with other enzymatic and non-enzymatic ingredients, and the like), and the enzyme(s) should be present in effective amounts. The following enzymes are provided as examples.

[00261] *Proteases*: Suitable proteases include those of animal, vegetable or microbial origin. Chemically modified or protein engineered mutants are included, as well as naturally processed proteins. The protease may be a serine protease or a metalloprotease, an alkaline microbial protease, a trypsin-like protease, or a chymotrypsin-like protease. Examples of alkaline proteases are subtilisins, especially those derived from *Bacillus*, e.g., subtilisin Novo, subtilisin Carlsberg, subtilisin 309, subtilisin 147, and subtilisin 168 (see, e.g., WO 89/06279). Examples of trypsin-like proteases are trypsin (e.g., of porcine or bovine origin), and *Fusarium* proteases (see, e.g., WO 89/06270 and WO 94/25583). Examples of useful proteases also include but are not limited to the variants described in WO 92/19729, WO 98/20115, WO 98/20116, and WO 98/34946. Commercially available protease enzymes include but are not limited to: ALCALASE®, SAVINASE®, PRIMASE™, DURALASE™, ESPERASE®, KANNASE™, and BLAZE™ (Novo Nordisk A/S and Novozymes A/S); MAXATASE®, MAXACAL™, MAXAPEM™, PROPERASE®, PURAFECT®, PURAFECT OXP™, FN2™, and FN3™ (Danisco US Inc.). Other exemplary proteases include NprE from *Bacillus amyloliquifaciens* and ASP from *Cellulomonas* sp. strain 69B4.

[00262] *Lipases*: Suitable lipases include those of bacterial or fungal origin. Chemically modified, proteolytically modified, or protein engineered mutants are included. Examples of useful lipases include but are not limited to lipases from *Humicola* (synonym *Thermomyces*), e.g., from *H. lanuginosa* (*T. lanuginosus*) (see e.g., EP 258068 and EP 305216), from *H. insolens* (see e.g., WO 96/13580); a *Pseudomonas* lipase (e.g., from *P. alcaligenes* or *P. pseudoalcaligenes*; see, e.g., EP 218 272), *P. cepacia* (see e.g., EP 331 376), *P. stutzeri* (see e.g., GB 1,372,034), *P. fluorescens*, *Pseudomonas* sp. strain SD 705 (see e.g., WO 95/06720 and WO 96/27002), *P. wisconsinensis* (see e.g., WO 96/12012); a *Bacillus* lipase (e.g., from *B. subtilis*; see e.g., Dartois et al. *Biochemica et Biophysica Acta*, 1131: 253-360 (1993)), *B.*

stearothermophilus (see e.g., JP 64/744992), or *B. pumilus* (see e.g., WO 91/16422). Additional lipase variants contemplated for use in the formulations include those described for example in: WO 92/05249, WO 94/01541, WO 95/35381, WO 96/00292, WO 95/30744, WO 94/25578, WO 95/14783, WO 95/22615, WO 97/04079, WO 97/07202, EP 407225, and EP 260105.

- 5 Some commercially available lipase enzymes include LIPOLASE® and LIPOLASE ULTRA™ (Novo Nordisk A/S and Novozymes A/S).

[00263] *Polyesterases*: Suitable polyesterases can be included in the composition, such as those described in, for example, WO 01/34899, WO 01/14629, and US6933140.

- 10 [00264] *Amylases*: The compositions can be combined with other amylases, such as non-production enhanced amylase. These can include commercially available amylases, such as but not limited to STAINZYME®, NATALASE®, DURAMYL®, TERMAMYL®, FUNGAMYL® and BAN™ (Novo Nordisk A/S and Novozymes A/S); RAPIDASE®, POWERASE®, and PURASTAR® (from Danisco US Inc.).

- 15 [00265] *Cellulases*: Cellulases can be added to the compositions. Suitable cellulases include those of bacterial or fungal origin. Chemically modified or protein engineered mutants are included. Suitable cellulases include cellulases from the genera *Bacillus*, *Pseudomonas*, *Humicola*, *Fusarium*, *Thielavia*, *Acremonium*, e.g., the fungal cellulases produced from *Humicola insolens*, *Myceliophthora thermophila* and *Fusarium oxysporum* disclosed for example in U.S. Patent Nos. 4,435,307; 5,648,263; 5,691,178; 5,776,757; and WO 89/09259.
- 20 Exemplary cellulases contemplated for use are those having color care benefit for the textile. Examples of such cellulases are cellulases described in for example EP 0495257, EP 0531372, WO 96/11262, WO 96/29397, and WO 98/08940. Other examples are cellulase variants, such as those described in WO 94/07998; WO 98/12307; WO 95/24471; PCT/DK98/00299; EP 531315; U.S. Patent Nos. 5,457,046; 5,686,593; and 5,763,254. Commercially available
- 25 cellulases include CELLUZYME® and CAREZYME® (Novo Nordisk A/S and Novozymes A/S); CLAZINASE® and PURADAX HA® (Danisco US Inc.); and KAC-500(B)™ (Kao Corporation).

- [00266] *Peroxidases/Oxidases*: Suitable peroxidases/oxidases contemplated for use in the compositions include those of plant, bacterial or fungal origin. Chemically modified or protein
- 30 engineered mutants are included. Examples of useful peroxidases include peroxidases from *Coprinus*, e.g., from *C. cinereus*, and variants thereof as those described in WO 93/24618, WO

95/10602, and WO 98/15257. Commercially available peroxidases include for example GUARDZYME™ (Novo Nordisk A/S and Novozymes A/S).

[00267] The detergent composition can also comprise 2,6-β-D-fructan hydrolase, which is effective for removal/cleaning of biofilm present on household and/or industrial textile/laundry.

5 [00268] The detergent enzyme(s) may be included in a detergent composition by adding separate additives containing one or more enzymes, or by adding a combined additive comprising all of these enzymes. A detergent additive, *i.e.* a separate additive or a combined additive, can be formulated *e.g.*, as a granulate, a liquid, a slurry, and the like. Exemplary detergent additive formulations include but are not limited to granulates, in particular non-
10 dusting granulates, liquids, in particular stabilized liquids or slurries.

[00269] Non-dusting granulates may be produced, *e.g.*, as disclosed in U.S. Patent Nos. 4,106,991 and 4,661,452 and may optionally be coated by methods known in the art. Examples of waxy coating materials are poly(ethylene oxide) products (*e.g.*, polyethyleneglycol, PEG) with mean molar weights of 1,000 to 20,000; ethoxylated nonylphenols having from 16 to 50 ethylene
15 oxide units; ethoxylated fatty alcohols in which the alcohol contains from 12 to 20 carbon atoms and in which there are 15 to 80 ethylene oxide units; fatty alcohols; fatty acids; and mono- and di- and triglycerides of fatty acids. Examples of film-forming coating materials suitable for application by fluid bed techniques are given in, for example, GB 1483591. Liquid enzyme preparations may, for instance, be stabilized by adding a polyol such as propylene glycol, a sugar
20 or sugar alcohol, lactic acid or boric acid according to established methods. Protected enzymes may be prepared according to the method disclosed in EP 238,216.

[00270] The detergent composition may be in any convenient form, *e.g.*, a bar, a tablet, a powder, a granule, a paste, or a liquid. A liquid detergent may be aqueous, typically containing up to about 70% water, and 0% to about 30% organic solvent. Compact detergent gels
25 containing about 30% or less water are also contemplated. The detergent composition can optionally comprise one or more surfactants, which may be non-ionic, including semi-polar and/or anionic and/or cationic and/or zwitterionic. The surfactants can be present in a wide range, from about 0.1% to about 60% by weight.

[00271] When included therein the detergent will typically contain from about 1% to about
30 40% of an anionic surfactant, such as linear alkylbenzenesulfonate, α-olefinsulfonate, alkyl sulfate (fatty alcohol sulfate), alcohol ethoxysulfate, secondary alkanesulfonate, α-sulfo fatty acid methyl ester, alkyl- or alkenylsuccinic acid, or soap.

[00272] When included therein, the detergent will usually contain from about 0.2% to about 40% of a non-ionic surfactant such as alcohol ethoxylate, nonylphenol ethoxylate, alkylpolyglycoside, alkyldimethylamineoxide, ethoxylated fatty acid monoethanolamide, fatty acid monoethanolamide, polyhydroxy alkyl fatty acid amide, or N-acyl-N-alkyl derivatives of glucosamine (“glucamides”).

[00273] The detergent may contain 0% to about 65% of a detergent builder or complexing agent such as zeolite, diphosphate, triphosphate, phosphonate, carbonate, citrate, nitrilotriacetic acid, ethylenediaminetetraacetic acid (EDTA), diethylenetriaminepentaacetic acid, alkyl- or alkenylsuccinic acid, soluble silicates or layered silicates (*e.g.*, SKS-6 from Hoechst).

[00274] The detergent may comprise one or more polymers. Exemplary polymers include carboxymethylcellulose (CMC), poly(vinylpyrrolidone) (PVP), poly(ethylene glycol) (PEG), poly(vinyl alcohol) (PVA), poly(vinylpyridine-N-oxide), poly(vinylimidazole), polycarboxylates *e.g.*, polyacrylates, maleic/acrylic acid copolymers), and lauryl methacrylate/acrylic acid copolymers.

[00275] The enzyme(s) of the detergent composition may be stabilized using conventional stabilizing agents, *e.g.*, as polyol (*e.g.*, propylene glycol or glycerol), a sugar or sugar alcohol, lactic acid, boric acid, or a boric acid derivative (*e.g.*, an aromatic borate ester), or a phenyl boronic acid derivative (*e.g.*, 4-formylphenyl boronic acid). The composition may be formulated as described in WO 92/19709 and WO 92/19708.

[00276] It is contemplated that in the detergent compositions, in particular the enzyme variants, may be added in an amount corresponding to about 0.01 to about 100 mg of enzyme protein per liter of wash liquor (*e.g.*, about 0.05 to about 5.0 mg of enzyme protein per liter of wash liquor or 0.1 to about 1.0 mg of enzyme protein per liter of wash liquor).

[00277] Although the present compositions and methods have been described with reference to the details below, it would be understood that various modifications can be made.

7.6. Methods of Assessing Amylase Activity in Detergent Compositions

[00278] Numerous α -amylase cleaning assays are known in the art, including swatch and micro-swatch assays. The appended Examples describe only a few such assays.

[00279] In order to further illustrate the compositions and methods, and advantages thereof, the following specific examples are given with the understanding that they are illustrative rather than limiting.

8. Brewing Compositions

[00280] An AcAmy1 or variant thereof may be a component of a brewing composition used in a process of brewing, i.e., making a fermented malt beverage. Non-fermentable carbohydrates form the majority of the dissolved solids in the final beer. This residue remains because of the inability of malt amylases to hydrolyze the alpha-1,6-linkages of the starch. The non-fermentable carbohydrates contribute about 50 calories per 12 ounces of beer. The AcAmy1 or variant thereof, in combination with a glucoamylase and optionally a pullulanase and/or isoamylase, assist in converting the starch into dextrins and fermentable sugars, lowering the residual non-fermentable carbohydrates in the final beer.

[00281] The principal raw materials used in making these beverages are water, hops and malt. In addition, adjuncts such as common corn grits, refined corn grits, brewer's milled yeast, rice, sorghum, refined corn starch, barley, barley starch, dehusked barley, wheat, wheat starch, torried cereal, cereal flakes, rye, oats, potato, tapioca, and syrups, such as corn syrup, sugar cane syrup, inverted sugar syrup, barley and/or wheat syrups, and the like may be used as a source of starch.

[00282] For a number of reasons, the malt, which is produced principally from selected varieties of barley, has the greatest effect on the overall character and quality of the beer. First, the malt is the primary flavoring agent in beer. Second, the malt provides the major portion of the fermentable sugar. Third, the malt provides the proteins, which will contribute to the body and foam character of the beer. Fourth, the malt provides the necessary enzymatic activity during mashing. Hops also contribute significantly to beer quality, including flavoring. In particular, hops (or hops constituents) add desirable bittering substances to the beer. In addition, the hops act as protein precipitants, establish preservative agents and aid in foam formation and stabilization.

[00283] Grains, such as barley, oats, wheat, as well as plant components, such as corn, hops, and rice, also are used for brewing, both in industry and for home brewing. The components used in brewing may be unmalted or may be malted, i.e., partially germinated, resulting in an increase in the levels of enzymes, including α -amylase. For successful brewing, adequate levels of α -amylase enzyme activity are necessary to ensure the appropriate levels of sugars for fermentation. An AcAmy1 or variant thereof, by itself or in combination with another α -amylase(s), accordingly may be added to the components used for brewing.

[00284] As used herein, the term “stock” means grains and plant components that are crushed or broken. For example, barley used in beer production is a grain that has been coarsely ground or crushed to yield a consistency appropriate for producing a mash for fermentation. As used herein, the term “stock” includes any of the aforementioned types of plants and grains in crushed or coarsely ground forms. The methods described herein may be used to determine α -amylase activity levels in both flours and stock.

[00285] Processes for making beer are well known in the art. *See, e.g.,* Wolfgang Kunze (2004) “Technology Brewing and Malting,” Research and Teaching Institute of Brewing, Berlin (VLB), 3rd edition. Briefly, the process involves: (a) preparing a mash, (b) filtering the mash to prepare a wort, and (c) fermenting the wort to obtain a fermented beverage, such as beer. Typically, milled or crushed malt is mixed with water and held for a period of time under controlled temperatures to permit the enzymes present in the malt to convert the starch present in the malt into fermentable sugars. The mash is then transferred to a mash filter where the liquid is separated from the grain residue. This sweet liquid is called “wort,” and the left over grain residue is called “spent grain.” The mash is typically subjected to an extraction, which involves adding water to the mash in order to recover the residual soluble extract from the spent grain. The wort is then boiled vigorously to sterilizes the wort and help develop the color, flavor and odor. Hops are added at some point during the boiling. The wort is cooled and transferred to a fermentor.

[00286] The wort is then contacted in a fermentor with yeast. The fermentor may be chilled to stop fermentation. The yeast flocculates and is removed. Finally, the beer is cooled and stored for a period of time, during which the beer clarifies and its flavor develops, and any material that might impair the appearance, flavor and shelf life of the beer settles out. The beer usually contains from about 2% to about 10% v/v alcohol, although beer with a higher alcohol content, e.g., 18% v/v, may be obtained. Prior to packaging, the beer is carbonated and, optionally, filtered and pasteurized.

[00287] The brewing composition comprising the AcAmy1 or variant thereof, in combination with a glucoamylase and optionally a pullulanase and/or isoamylase, may be added to the mash of step (a) above, i.e., during the preparation of the mash. Alternatively, or in addition, the brewing composition may be added to the mash of step (b) above, i.e., during the filtration of the mash. Alternatively, or in addition, the brewing composition may be added to the wort of step (c) above, i.e., during the fermenting of the wort.

[00288] A fermented beverage, such as a beer, can be produced by one of the methods above. The fermented beverage can be a beer, such as full malted beer, beer brewed under the “Reinheitsgebot,” ale, IPA, lager, bitter, Happoshu (second beer), third beer, dry beer, near beer, light beer, low alcohol beer, low calorie beer, porter, bock beer, stout, malt liquor, non-alcoholic beer, non-alcoholic malt liquor and the like, but also alternative cereal and malt beverages such as fruit flavored malt beverages, e.g., citrus flavored, such as lemon-, orange-, lime-, or berry-flavored malt beverages, liquor flavored malt beverages, e.g., vodka-, rum-, or tequila-flavored malt liquor, or coffee flavored malt beverages, such as caffeine-flavored malt liquor, and the like.

9. Reduction of Iodine-Positive Starch

[00289] AcAmy1 and variants thereof may reduce the iodine-positive starch (IPS), when used in a method of liquefaction and/or saccharification. One source of IPS is from amylose that escapes hydrolysis and/or from retrograded starch polymer. Starch retrogradation occurs spontaneously in a starch paste, or gel on ageing, because of the tendency of starch molecules to bind to one another followed by an increase in crystallinity. Solutions of low concentration become increasingly cloudy due to the progressive association of starch molecules into larger articles. Spontaneous precipitation takes place and the precipitated starch appears to be reverting to its original condition of cold-water insolubility. Pastes of higher concentration on cooling set to a gel, which on ageing becomes steadily firmer due to the increasing association of the starch molecules. This arises because of the strong tendency for hydrogen bond formation between hydroxy groups on adjacent starch molecules. *See* J.A. Radley, ed., STARCH AND ITS DERIVATIVES 194-201 (Chapman and Hall, London (1968)).

[00290] The presence of IPS in saccharide liquor negatively affects final product quality and represents a major issue with downstream processing. IPS plugs or slows filtration system, and fouls the carbon columns used for purification. When IPS reaches sufficiently high levels, it may leak through the carbon columns and decrease production efficiency. Additionally, it may result in hazy final product upon storage, which is unacceptable for final product quality. The amount of IPS can be reduced by isolating the saccharification tank and blending the contents back. IPS nevertheless will accumulate in carbon columns and filter systems, among other things. The use of AcAmy1 or variants thereof thus is expected to improve overall process performance by reducing the amount of IPS.

EXAMPLES

Example 1: Cloning of *AcAmy1*.

[00291] The genome of *Aspergillus clavatus* is sequenced. See Aspergillus 10-way comparative database asp2_v3, on the Internet at hypertext transfer

5 protocol://aspd.broadinstitute.org/cgi-bin/asp2_v3/shared/show_organism.cgi?site=asp2_v3&id=2 (downloaded May 24, 2010). *A. clavatus* encodes a glycosyl hydrolase with homology to other fungal alpha-amylase as determined from a BLAST search. See FIG. 1. The nucleotide sequence of the *AcAmy1* gene, which comprises eight introns, is set forth in SEQ ID NO: 2. A similar sequence is present at
10 NCBI Reference No. XM_001272244.1, *Aspergillus clavatus* NRRL 1 alpha amylase, putative (ACLA_052920; SEQ ID NO: 7). The polynucleotide disclosed at NCBI Reference No. XM_001272244.1 represents a cDNA sequence obtained from the mRNA encoding *AcAmy1* that lacks the eight intron sequences.

[00292] The *AcAmy1* gene was amplified from genomic DNA of *Aspergillus clavatus* using
15 the following primers: Primer 1 (Not I) 5'-ggggcgccgccaccATGAAGCTTCTAGCTTTGACAAC-3' (SEQ ID NO: 8), and Primer 2 (Asc I) 5'-cccggcgcgccctaTCACCTCCAAGAGCTGTCCAC-3' (SEQ ID NO: 9). After digestion with Not I and Asc I, the PCR product was cloned into pTrex3gM expression vector (described in U.S. Published Application 2011/0136197 A1) digested with the same restriction enzymes, and
20 the resulting plasmid was labeled pJG153. A plasmid map of pJG153 is provided in FIG. 2. The sequence of the *AcAmy1* gene was confirmed by DNA sequencing. The sequence differs from SEQ ID NO: 2 at two positions, bases 1165 (G → A) and 1168 (T → C). The changes in nucleotide sequence do not change the *AcAmy1* amino acid sequence.

Example 2: Expression and Purification of *AcAmy1*.

25 [00293] The plasmid pJG153 was transformed into a quad-deleted *Trichoderma reesei* strain (described in WO 05/001036) using biolistic method (Te'o et al., *J. Microbiol. Methods* 51:393-99, 2002). The protein was secreted into the extracellular medium, and the filtered culture medium was used to perform SDS-PAGE and an alpha-amylase activity assay to confirm the enzyme expression.

30 [00294] The *AcAmy1* protein was purified using ammonium sulfate precipitation plus 2 steps chromatography. About 900 mL of broth from shake flask was added ammonium sulfate to give

a final ammonium sulfate concentration of 3 M. The sample was centrifuged at 10,000X g for 30 min, and the pellet was resuspended in 20 mM sodium phosphate buffer pH 7.0, 1 M ammonium sulfate (buffer A). After filtering, this sample was loaded onto 70 mL Phenyl-Sepharose™ column equilibrated with buffer A. After loading, the column was washed with
5 three column volumes of buffer A. The target protein eluted at 0.6 M ammonium sulfate. The fractions from the Phenyl-Sepharose™ column were pooled and dialyzed against 20 mM Tris-HCl, pH 8.0 (buffer C) overnight, and then loaded onto 50 mL Q-HP Sepharose column equilibrated with buffer C. The target protein was eluted with a gradient of 20 column volumes of 0-100% buffer C with 1 M NaCl (buffer D). Fractions containing AcAmy1 were pooled and
10 concentrated using 10 kDa Amicon Ultra-15 devices. The sample was above 90% pure and stored in 40% glycerol at -80°C.

Example 3: Determining AcAmy1 α -Amylase Activity.

[00295] α -Amylase activity was assayed based on its releasing of reducing sugar from potato amylopectin substrate. Formation of reducing sugars was monitored colorimetrically via a
15 PAHBAH assay. Activity number is reported as equivalents of glucose released per minute.

[00296] The 2.5% potato amylopectin (AP, Fluka Cat. No. 10118) substrate was prepared with 1.25 g ds in total of 50 g water/0.005% Tween followed by heating for 1 min with a microwaving in 15 s intervals and stirring. A buffer cocktail was prepared by mixing 5 mL of 0.5 M Na acetate, pH 5.8; 2.5 mL 1 M NaCl; 0.2 mL 0.5 M CaCl₂; and 7.3 mL water/Tween
20 (167 mM Na acetate, 167 mM NaCl, 6.67 mM CaCl₂).

[00297] Purified enzyme was diluted to 0.4 mg/mL (400 ppm) in water/Tween as stock solution. On the first row of a non-binding microtiter plate (Corning 3641), 195 μ L of water were added, and 100 μ L water/Tween was placed in all the remaining wells. 5 μ L of 400 ppm enzyme was added to the first row so that the enzyme concentration is 10 ppm in the well and
25 the final enzyme concentration in the reaction is 2 ppm. A two-fold serial dilution was carried out (40 μ L + 40 μ L), through the seventh well, leaving the eighth well as an enzyme-free blank. 15 μ L of the buffer cocktail, followed by 25 μ L of amylopectin, was dispensed to a PCR plate using an automatic pipette. Reactions were initiated by dispensing 10 μ L of the enzyme dilution series to the PCR plate, mixing quickly with a vortexer, and incubating for 10 minutes on a PCR
30 heat block at 50°C with a heated lid (80°C). After exactly 10 minutes, 20 μ L of 0.5 N NaOH was added to the plate followed by vortexing to terminate the reaction.

[00298] Total reducing sugars present in tubes were assayed via a PAHBAH method: 80 μ L of 0.5 N NaOH was aliquoted to a PCR microtube plate followed by 20 μ L of PAHBAH reagent (5% w/v 4-hydroxybenzoic acid hydrazide in 0.5 N HCl). 10 μ L of terminated reactions were added to each row using a multichannel pipette and mixed briefly with up and down pipetting.

5 The loaded plate was incubated at 95°C for 2 min sealed with tin foil. 80 μ L of developed reactions were transferred to a polystyrene microtiter plate (Costar 9017), and the OD was determined at 410 nm. The resulting OD values were plotted against enzyme concentration using Microsoft Excel. Linear regression was used to determine the slope of the linear part of the plot. Amylase activity was quantified using Equation 1:

$$10 \quad \text{Specific Activity (Unit/mg)} = \text{Slope (enzyme)} / \text{slope (std)} \times 100 \quad (1),$$

where 1 Unit = 1 μ mol glucose eq. /min.

[00299] A representative specific activity of AcAmy1 and the benchmark amylase AkAA are shown in Table 1.

Table 1. Specific activity of purified alpha-amylases on amylopectin.

Protein	Specific Activity (U/mg)
AkAA	58.9
AcAmy1	300.9

15 **Example 4: Effect of pH on AcAmy1 α -Amylase Activity.**

[00300] The effect of pH on AcAmy1 amylase activity was monitored using the alpha-amylase assay protocol as described in Example 3 in a pH range of 3.0 to 10.0. Buffer stocks were prepared as 1 M sodium acetate buffer stocks with pH 3.0 to 6.0, 1 M HEPES buffer stocks with pH 6.0 to pH 9.0, and 1 M CAPS buffer stock pH 10.0. The working buffer contains 2.5
20 mL of 1 M Na acetate (pH 3.5 – 6.5) or 1 M HEPES (pH 7 – 9), every half pH units, with 2.5 mL of 1 M NaCl and 50 μ L of 2 M CaCl_2 , 10 mL water/Tween (167 mM each buffer and NaCl, 6.67 mM CaCl_2), so that the final enzyme reaction mixture contains 50 mM each buffer and NaCl, 2 mM CaCl_2 .

[00301] Enzyme stocks were prepared in water/0.005% Tween at concentrations in the linear
25 range of the PAHBAH assay. 15 μ L of the working buffer (pH 3.5 – 7.0 using sodium acetate, pH 6.0-9.0 using HEPES), followed by 25 μ L of amylopectin, was dispensed to a PCR plate using an automatic pipette. Sodium acetate and HEPES buffers were separately used at pH values of 6.0, 6.5, and 7.0 to confirm there are no buffer effects on enzyme activity. Reactions

were initiated by dispensing 10 μ L of enzyme stock to the PCR plate, mixing quickly on a vortexer, and incubating for 10 minutes on a PCR heat block at 50°C with a heated lid (80°C). Reactions were performed in replicates of three. Blank samples using the different pH buffers alone were included. After exactly 10 min, 20 μ L of 0.5 N NaOH was added to the plate, followed by vortexing to terminate the reaction. Total reducing sugars present in wells were assayed with the PAHBAH method described above. The resulting OD values were converted to a percentage of relative activity by defining the optimum pH as 100% activity. The percent relative activity, plotted as a function of pH, is shown in FIG. 3A (benchmark AkAA) and FIG. 3B (AcAmy1). The optimum pH and pH range at >70% of maximum activity when hydrolysis is measured at 50°C are listed in Table 2.

Table 2. Optimum pH and pH range (>70% activity) at 50°C for purified alpha-amylases.

Protein	Optimum pH	pH range (>70% activity)	pH range (≥85% activity)
AkAA	4.0	pH <5.4	pH 3 – 5
AcAmy1	4.5	pH <7.0	pH 3.5 – 5.5

Example 5: Effect of Temperature on AcAmy1 α -Amylase Activity.

[00302] The fungal alpha-amylase activity was monitored using the alpha-amylase assay protocol as described in Example 4 in a temperature range of 30°C to 95°C. Buffer stock of the optimum pH of each enzyme is prepared as 2.5 mL of 1 M buffer (sodium acetate or HEPES, depending on the enzyme's optimum pH), 2.5 mL of 1 M NaCl and 50 μ L of 2 M CaCl₂, 10 mL water/Tween (167 mM ea. buffer and NaCl, 6.67 mM CaCl₂), so that the final reaction mixture contained 50 mM each buffer and NaCl, 2 mM CaCl₂.

[00303] Enzyme stocks were prepared as described above. 15 μ L of the buffer stock (optimum pH, predetermined), followed by 25 μ L of the amylopectin, were dispensed to a PCR plate using an automatic pipette. Reactions were initiated by dispensing 10 μ L of enzyme to the PCR plate, mixing quickly on a vortexer, and incubating for 10 minutes on a PCR heat block, at 30 – 95°C (every 5-10°C) with the lid heated to the same or greater than the incubation temperature. Reactions were performed in replicates of three. Blank samples using the different buffers alone were included. After exactly 10 min, 20 μ L of 0.5 N NaOH were added to the plate followed by vortexing to terminate the reactions. Total reducing sugars present in tubes were assayed with a PAHBAH method as described above. The resulting OD values were

converted to a percentage of relative activity by defining the optimum temperature as 100% activity. The temperature profiles of the fungal α -amylases are shown in FIG. 4A (AkAA benchmark) and FIG. 4B (AcAmy1). The optimum temperature and temperature range at >70% of maximum activity are listed in Table 3, when measured at the indicated optimal pH of the enzyme.

Table 3. Optimum temperature and temperature range (>70% activity) for α -amylases at their respective optimum pH.

Protein	Optimum Temperature	Temp range (>70% activity)
AkAA, pH 4.0	70°C	56 – 75°C
AcAmy1, pH 4.5	66°C	47 – 74°C

Example 6: Effect of Sustained Low pH on AcAmy1 α -Amylase Activity.

[00304] SSF is usually conducted at pH 3.5 – 5.5, 32°C for 55 hours, and the enzymes used in the process should be able to maintain their activity during the whole process. Thus, it is useful to know the low pH stability of the α -amylases. The following protocol is used for testing the pH stability.

[00305] The enzymes were diluted in 50 mM sodium acetate at pH 3.5 and 4.8 to a concentration in the linear range of the α -amylase assay described above. The diluted enzymes were incubated at room temperature, sampling 10 μ L for assays at t = 0, 2, 4, 19, 24, 28, and 43 hr. Assays were conducted under standard conditions using amylopectin as a substrate and PAHBAH for the reducing sugar at pH 5, 50°C, as described above. Data were processed by normalizing signal to the glucose standard and plotted as the percentage of residual activity relative to t = 0 as a function of time. FIG. 5A and FIG. 5B show the residual activity of the benchmark AkAA and AcAmy1, respectively, after incubation at pH 3.5 or 4.8 for different time periods. Both AkAA and AcAmy1 maintain >60% activity after extended incubation at pH 3.5. AcAmy1 retained less activity than AkAA at pH 4.8. In contrast, amylases of bacteria origin usually lost most of their activity in several hours under these conditions (data not shown).

Example 7: AcAmy1 Product Profile Analysis.

[00306] To assay the products of fungal α -amylase catalysis of polysaccharides, amylases were incubated with three different substrates, DP7, amylopectin, and maltodextrin DE10

liquefact, at 50°C, pH 5.3 for 2 hours. The oligosaccharides released by the enzymes were analyzed via HPLC.

[00307] A final concentration of 10 ppm amylase was incubated with 0.5% (w/v) substrate in 50 mM pH 5.3 sodium citrate buffer containing 50 mM NaCl and 2 mM CaCl₂ for 120 min at 50°C. The reaction was then stopped by adding the same volume of ethanol and centrifuging 10 min at 14,000 rpm. The supernatant was diluted by a factor of 10 using MilliQ water, and 10 µL was loaded onto an HPLC column Aminex HPX-42A, 300 mm × 7.8 mm, equipped with a refractive index detector. The mobile phase was MilliQ water, and the flow rate was 0.6 mL/min at 85°C.

[00308] Table 4 shows the profile of oligosaccharides saccharified by AcAmy1 and the AkAA benchmark for various substrates. Only oligosaccharides with DP1- DP7 are shown. The numbers in the Table reflect the weight percentage of each DPn as a fraction of the total DP1 – DP7. The AcAmy1 produced mostly DP1 and DP2, with DP2 as the major product for all tested substrates. AcAmy1 produced a composition of sugars containing at least 50% w/w DP2 relative to the combined amounts of DP1-DP7. AkAA, on the other hand, produced a product profile more evenly distributed from DP1 to DP4.

Table 4. Product profile of fungal alpha-amylases on three substrates.

Enzyme	Substrate	Percent Oligosaccharides Product Composition						
		DP1	DP2	DP3	DP4	DP5	DP6	DP7
AkAA	DP7	15	27	41	17	0	0	ND
	Amylopectin	14	20	46	21	0	0	0
	DE10 Liquefact	16	23	44	17	0	0	0
AcAmy1	DP7	19	64	17	0	0	0	ND
	Amylopectin	24	56	9	1	4	5	2
	DE10 Liquefact	24	58	9	1	3	3	2

Example 8: Liquefaction

[00309] AcAmy1 was used to liquefy a 25% DS corn starch solution. 800 µg AcAmy1 was added to the corn starch solution for 10 min at pH 5.8 and 85°C, and pH 4.5 and 95°C.

Liquefying activity was assayed by an RVA viscometer test. Table 5 shows the reduction in viscosity by AcAmy1.

Table 5. Peak and final viscosity of corn flour during liquefaction in the presence of AcAmy1.

pH 5.8/ 85°C		pH 4.5/ 95°C	
Peak viscosity	Final viscosity	Peak viscosity	Final viscosity
14560	120	14320	840

Example 9: SSF Ethanol Fermentation

[00310] The ability of AcAmy1 to produce ethanol and reduce insoluble residual starch (IRS) were tested in SSF. The results show that AcAmy1 can achieve comparable effects as AkAA but at a reduced dosage.

[00311] The liquefact was specially prepared to contain a relatively high amount of residual starch in the End of Fermentation (EOF) corn slurry to help differentiate performance in abating insoluble residual starch (IRS) and fouling by IRS. SSF was carried out with AkAA or AcAmy1 in the presence of a *Trichoderma* glucoamylase variant having a DP7 performance index of at least 1.15 measured using FPLC (*see* U.S. Patent No. 8,058,033 B2, Danisco US Inc.), according to the procedure below. After SSF, samples were analyzed for: (i) ethanol yield and DP3+ reduction using HPLC; and (ii) IRS using an iodine assay. The DP3+ levels are measured through the void volume, the reduction of which is commonly interpreted to reflect the efficiency of liquefact saccharification.

[00312] Liquefact Preparation: frozen liquefact (30% DS) was incubated overnight at 4°C, then put in water bath at 70°C until completely thawed (1-3 hours). The liquefact temperature was adjusted to 32°C. The liquefact was weighed, and solid urea was added to 600 ppm. The pH of the liquefact was adjusted using 6N sulfuric acid or 28% ammonium hydroxide.

[00313] Fermentation: ETHANOL RED® (LeSaffre) yeast was used to convert glucose to ethanol. Dry yeast was added to 0.1% w/w to the liquefact batch, and the composition was mixed well and incubated for 30 minutes at room temperature. 100g +/- 0.2g liquefact (32%

DS) was weighed into individually labeled 150 mL Erlenmeyer flasks. Glucoamylase was added to each flask at varying dosages from 0.325 GAU/g solid, 0.2275 GAU/g solid, and 0.1625 GAU/g solid. AkAA or AcAmy1 α -amylases were added to each flask at varying dosages, with the highest dosage at 20 μ g protein / g solid (100% dose). The mixture was incubated in a forced air incubator with mixing at 200 rpm for 54 or 70 hours at pH 3.5 to 4.8, 32°C. About 1 mL EOF corn slurry samples were taken at approximately $t = 0, 3, 19, 23, 27, 43, 52$, and/or 70 hours and stored frozen. The EOF samples were assayed for ethanol yield and DP3+ reduction, and IRS.

(i) Ethanol Yield and DP3+ Reduction

[00314] To determine the ethanol yield and DP3+ reduction, time point samples were thawed at 4°C and centrifuged for 2 min at 15,000 rpm. 100 μ L of the sample supernatants were mixed in individual microcentrifuge tubes with 10 μ L of 1.1 N sulfuric acid and incubated 5 min at room temp. 1 mL of water was added to each tube, and the tubes were centrifuged for 1 min at 15,000 rpm. 200 μ L were filtered onto an HPLC plate. The plate was analyzed on an Agilent HPLC using a Rezex Fast Fruit RFQ column with 8 min elution. Calibration curves for the above components were prepared using a Supelco Fuel Ethanol (Sigma Cat. 48468-U). DP1, DP2, DP3+, glycerol, acetic acid, lactic acid, and ethanol concentration (g/L) were determined using the ChemStation software. Ethanol production was converted to the percent v/v of the reaction mixture.

[00315] Rates of ethanol production obtained with AcAmy1 and a glucoamylase at pH 4.8 were comparable to those obtained with AkAA and a glucoamylase (data not shown). Similar results were obtained at pH 3.5 and pH 3.8 for the rate and yield of ethanol production and DP3+ hydrolysis (data not shown). By 21 hours, ethanol yield was about 8% v/v for the control and AcAmy1 as the α -amylase. Similar ethanol yields for both were also observed at around 48 hours. The rate of DP3+ hydrolysis, however, was noticeably improved using AcAmy1 and glucoamylase. At 6 hr, DP3+ (w/v) was reduced from 23% to about 8-9% by AcAmy1 and glucoamylase, compared to about 14% for the control. The final amount of DP3+ at 48 hr was about 2% in both cases. The same results at pH 4.8 for ethanol yield and the rate and extent of DP3+ hydrolysis were obtained using less AcAmy1 than AkAA (data not shown), indicating that AcAmy1 can be used at a reduced dosage compared to AkAA.

(ii) Iodine-Positive Starch

[00316] The following procedure describes a method to qualitatively predict residual starch levels following conventional fermentation of corn liquefact by iodine staining of amylose. One gram of the EOF corn slurry was added to individually labeled microcentrifuge tubes. 200 μ L of deionized water were added to each tube, then 20 μ L of iodine solution was added to each tube and mixed thoroughly. The iodine solution (Lugol's Reagent) was prepared by dissolving 5 g iodine and 10 g potassium iodine in 100 mL water. Iodine stained tubes were ranked in order of increasing blue color. Samples staining blue/black contain the highest levels of residual starch.

[00317] Additionally, the commercially available Megazyme Total Starch protocol (Megazyme International, Ireland) was adapted to qualitatively measure residual starch levels following conventional fermentation of corn liquefact by iodine staining of amylose. About 800 mg of the EOF corn slurry and 0.2 mL of aqueous ethanol (80% v/v) were mixed in a glass tube by stirring on a vortex mixer. Then 3 mL of thermostable α -amylase (300 U) in 50 mM MOPS buffer, pH 7.0, were added, and the tube was vigorously stirred. The tube was incubated in a boiling water bath for 6 min with vigorous stirring after 2 min and 4 min. After the tube was transferred to a bath of 50°C, 4 mL 200 mM sodium acetate buffer, pH 4.5, and 0.1 mL amyloglucosidase (20 U) were added. The tube was stirred on a vortex mixer and incubated at 50°C for 30 min. Distilled water was added to each tube to bring up to a final volume of 10 mL. The mixture was transferred to 1.5 ml eppendorf tubes and centrifuged at 3,000 rpm for 10 min. If the starting EOF corn slurry contained 10-100% starch, the supernatant was diluted 10 times with distilled water. Duplicate aliquots (0.1 mL) of the supernatant or the diluted supernatant were transferred to the bottom of glass test tubes (16 $\times$ 100 mm). About 3.0 mL of GOPOD Reagent were added to each tube, including the glucose controls and reagent blanks. The tubes were incubated at 50°C for 20 min. The samples were transferred to 1.5 ml plastic cuvettes, and absorbance at 510 nm was measured for each sample within 60 minutes. The measured glucose amount for the EOF corn slurry was converted to the amount of residual starch.

[00318] Table 6 shows the residual starch level in the EOF corn slurry following SSF with AcAmyl and AkAA. The residual starch was found to be about the same using 10 μ g protein / g

solid of AkAA (50% dose) and 3.3 μg protein / g solid for AcAmy1 (17% dose). Given the data, AcAmy1 appears at least three times more efficient than AkAA in removing residual starch.

Table 6. Residual starch analysis for SSF with AcAmy1 and AkAA.

	Dosage (μg protein / g solid)	Residual Starch (% w/v)
AkAA	10	0.85 ± 0.00
AcAmy1	3.3	0.85 ± 0.04

SEQUENCE LISTING

SEQ ID NO: 1

Protein sequence of wild-type *AcAmy1*:

MKLLALTTAFALLGKGVFGLTPAEWRGQSIYFLITDRFARTDGGSTTAPCDLSQRAYCGGSWQGI IKQLDY
 IQGMGFTAIWITPITEQIPQDTAEGSAFHGYWQKDIYNVNSHFGTADDIRALSKALHDRGMYLMIDVVAN
 HMGYNGPGASTDFSTFTPFNSASYFHSYCPINNYNDQSQVENCWLGDNVALADLYTQHSDVRNIWYSWI
 KEIVGNYSADGLRIDTVKHVEKDFWTGYTQAAGVYTVGEVLDGDPAYTCPYQGYVDGVLNYPPIYYPLLRA
 FESSSGSMGDLNMINSVASDCKDPTVLGSGFIENHDNPRFASYTKDMSQAKAVISYVILSDGIPIIYSGQ
 EQHYSGGNDPYNREAIWLSGYSTTSELYKFIATTNKIRQLAISKDSSYLTSRNNPFYTDSENTIAMRKSGS
 GSQVITVLSNSGSGNGGSYTLNLGNSGYSSGANLVEVYTCSSVTVGSDGKIPVPMASGLPRVLVPASWMSG
 SGLCGSSSTTTTLVATTTTPTGSSSSTTLATAVTTPTGSCKTATTVPVPLEESVRTSYGENIFISGSIPQL
 GSWNPDKAVALSSSQYTSSNPLWAVTLDLPVGTSFEYKFLKKEQNGGVAWENDPNRSYTVPEACAGTSQK
 VDSSWR

SEQ ID NO: 2

Nucleotide sequence of *AcAmy1* gene:

ATGAAGCTTCTAGCTTTGACAACCTGCCTTCGCCCTGTTGGGCAAAGGGGTATTTGGTCTA
 ACTCCGGCCGAATGGCGGGGCCAGTCTATCTACTTCCTGATAACGGACCGGTTTGCTCGT
 ACAGATGGCTCAACAACCGCTCCATGTGATCTCAGCCAGAGGGTTAGTGATTTTCATCGTA
 TTCTTTGTCATGTGTCATGACGCTGACGATTTTCAGGCGTACTGTGGTGGAAGCTGGCAGG
 GTATTATCAAGCAAGTAAGCCTACTGGTTTCCAATTTTGTGAATTCCTTTCTGACTCGG
 CCAGCTCGATTATATCCAAGGAATGGGCTTCACTGCTATTTGGATCACACCCATTACGGA
 GCAAATCCACAGGATACCGCTGAAGGATCAGCATTCCACGGCTATTGGCAGAAGGATAT
 GTGAGTTTCCTTATAACATTCACTACGTTTTTGTCTAATATAGAACAGTTACAATGTCAACT
 CCCATTTTCGGAACCGCCGATGACATTTCGGGCATTGTCCAAGGCCCTTCACGACAGGGGAA
 TGTACCTGATGATTGACGTTGTTGCCAACCACATGGTAGGTGATATCTCACTGATTGAGT
 TATACCATTCCTACTGACAGCCCGACCTCAACAAAAGGGTTACAATGGACCTGGTGCCCTC
 GACTGATTTTAGCACCTTTACCCCGTTCAACTCTGCCTCCTACTTCCACTCGTACTGCCC
 GATCAACAACCTATAACGACCAGTCTCAGGTAGAGAACTGTTGGTTGGGAGACAACACTGT
 GGCTCTGGCAGACCTATACACCCAGCATTTCGGATGTGCGGAACATCTGGTACAGCTGGAT
 CAAAGAAATTGTTGGCAATTACTCTGGTTAGTAATCCAATCCAAGTCCCGTCCCTGGCG
 TCTTTTCAGAACTAACAGAAACAGCTGATGGTCTGCGTATCGACACCGTCAAGCACGTTGA
 AAAGGATTTCTGGACTGGCTACACCCAAGCTGCTGGTGTATACCGTTGGCGAGGTATT
 AGATGGGGACCCGGCTTATACCTGCCCCTATCAGGGATATGTGGACGGTGTCTCTGAATTA
 TCCCATGTGAGTTTCAACCTTTTCATATACAGATTGATGTACTAACCAATCAGCTATTATCC
 CCTCCTGAGAGCGTTTCAATCGTCGAGTGGTAGCATGGGTGATCTTTACAATATGATCAA
 CTCTGTGGCCTCGGATTGTAAAGACCCCAACCGTGCTAGGAAGTTTCATTGAGAACCATGA
 CAATCCTCGCTTCGCTAGGTAGGCCAATACTGACATAGGAAAGGAGAAGAGGCTAACTGT
 TGCAGCTATACCAAGGATATGTCCCAGGCCAAGGCTGTTATTAGCTATGTCATACTATCG
 GACGGAATCCCATCATCTATTCTGGACAGGAGCAGCACTACTCTGGTGGAATGACCCG
 TACAACCGCGAAGCTATCTGGTTGTGCGGTTACTCTACCACCTCAGAGCTGTATAAATTC
 ATTGCCACCACGAACAAGATCCGTCAGCTCGCCATTTCAAAGGATTCAAGCTATCTTACT
 TCACGAGTATGTGTTCTGGCCAGACTCACACTGCAATACTAACCGGTATAGAACAATCCC
 TTCTACACTGATAGCAACACCATTGCAATGCGAAAGGGCTCCGGGGGCTCGCAGGTCATC
 ACTGTACTTTTCCAACCTCTGGTTCCAACGGTGGATCGTACACGCTCAACTTGGGTAAACAGC
 GGATACTCGTCTGGAGCCAATCTAGTGGAGGTGTACACCTGCTCGTCTGTACGGTTCGGT

TCCGACGGCAAGATCCCCGTCCCCATGGCATCTGGTCTTCCCCGTGTCCTTGTTCCGGCA
TCTTGGATGTCCGGAAGTGGATTGTGCGGCAGCTCTTCCACCACTACCCTCGTCACCGCC
ACCACGACTCCAACCTGGCAGCTCTTCCAGCACTACCCTCGCCACCGCCGTCACGACTCCA
ACTGGTAGCTGCAAACTGCGACGACCGTTCCAGTGGTCCTTGAAGAGAGCGTGAGAACA
TCCTACGGCGAGAACATCTTCATCTCCGGCTCCATCCCTCAGCTCGGTAGCTGGAACCCG
GATAAAGCAGTCGCTCTTTCTTCCAGCCAGTACACTTCGTCGAATCCTTTGTGGGCCGTC
ACTCTCGACCTCCCCGTGGGAACTTCGTTTGAATACAAATTCCTCAAGAAGGAGCAGAAT
GGTGGCGTCGCTTGGGAGAATGACCCTAACCGGTCTTACACTGTTCCCGAAGCGTGTGCC
GGTACCTCCCAAAGGTGGACAGCTCTTGGAGGTGA

SEQ ID NO: 3

Amino acid sequence of the AcAmy1 signal peptide:

MKLLALTTAFALLGKGVFG

SEQ ID NO: 4

Putative α -amylase from *Talaromyces stipitatus* ATCC 10500 (XP_00248703.1)

>gi|242775754|ref|XP_00248703.1| alpha-amylase, putative [Talaromyces
stipitatus ATCC 10500]
MKLSLLATTLPLFGKIVDALSAEWSRSQSIYFLLTDRFARTDGSTSAPCDLSQRAYCGGSWQGIIDHLDY
IQGMGFTAVWITPITKQIPQATSESGYHGYWQQDIYSVNSNFGTADDIRALSKALHDKGMYLMIDVVAN
HMGYNGPGASTDFSVPFNSASYFHSYCPISNYDDQNQVENCWLGDDEVSLDLYTQSNQVRNIWYSWV
KDLVANYTVDGLRIDTVKHVEKDFWTGYREAAGVYTVGEVLHGDPAYTCPYQGYVDGVFNYPPIYYPLNA
FKSSSGSISDLVNMINTVSSDCKDPSLLGSFIENHDNPRFPSTSDMSQAKSVIAYVFFADGIPTIYSGQ
EQHYTGGNDPYNREAIWLSGYATDSELYKFITTANKIRNLAIKSDSSYLTRNNAFYTDSNTIAMRKGSS
GSQVITVLSNSGSNGASYTLELANQGYNSGAQLIEVYTCSSVKVDSNGNIPVPMTSGLPRVLVPASWVTG
SGLCGTSSGTPSSTLTTLTMSLASSTTSSCVSATSLPITFNELVTTSYGENIFIAGSIPQLGNWNSANAV
PLASTQYTSTNPVWSVSLDLPVGSTFQYKFMKKEKDGSVVWESDPNRSYTVGNGCTGAKYTVNDSWR

SEQ ID NO:5

Protein AN3402.2 from *Aspergillus nidulans* FGSC A4 (XP_661006.1)

>gi|67525889|ref|XP_661006.1| hypothetical protein AN3402.2
[Aspergillus nidulans FGSC A4]
MRLLALTSALALLGKAVHGLDADGWSRSQSIYFLLTDRFARTDGSTTAACDLAQRRYCGGSWQGIINQLDY
IQDMGFTAIWITPITEQIPDVTAVGTGFHGYWQKNYIGVDTNLGTADDIRALSEALHDRGMYLMIDVVAN
HMSYGGPGGSTDFSIFTPFDSASYFHSYCAINNYDNQWQVENCFLGDDEVSLDLYTQSSSEVRDIWYDWI
EDIVANYSV DGLRIDTVKHVEKDFWPGYIDAAGVYSVGEIFHGDPAITCPYQDYMDGVMNYPPIYYPLNA
FKSSSGSMSDLNMINVASNCRDPTLLGNFIENHDNPRFPNYTPDMSRAKNVLAFLFLTDGIPIVYAGQ
EQHYSGSNDPYNREP VVWSSYSTSSELYKF IATTNKIRKLAIKSDSSYLTSRNTPFYSDSNYIAMRKGSG
GSQVLTLLNNIGTSIGSYTFDLYDHGYN SGANLVELYTCSSVQVGSNGAISIPMTSGLPRVLVPAWVSG
SGLCGLTNPTSKTTTATTTSTTTCASATATAITVVFQERVQTAYGENVFLAGSISQLGNWDTTEAVALSA
AQYTATDPLWTVAIELPVGTSFEFKFLKKRQDGSIVWESNPNRSKVNNEGCARTTQTISTSWR

SEQ ID NO: 6

 α -Amylase from *Aspergillus niger* (Protein Data Base entry 2GUYIA)

ATPADWRSQS IYFLLTDRFA RTDGSTTATC NTADQKYCGG TWQGIIDKLD
 YIQGMGFTAI
 WITPVTAQLP QTTAYGDAYH GYWQQDIYSL NENYGTADDL KALSSALHER
 GMYLMVDVVA
 NHMGYDGAGS SVDYSVFKPF SSQDYFHPFC FIQNYEDQTQ VEDCWLGDN
 VSLPDLDTTK
 DVVKNEWYDW VGSLVSNYSI DGLRIDTVKH VQKDFWPGYN KAAGVYCIGE
 VLDGDPAYTC
 PYQNVMDGVL NYPIYYPLLN AFKSTSGSMD DLYNMINTVK SDCPDSTLLG
 TFVENHDNPR
 FASYTNDIAL AKNVAAFIIL NDGIPIIYAG QEQHYAGGND PANREATWLS
 GYPTDSELYK
 LIASANAIRN YAISKDTGFV TYKNWPIYKD DTTIAMRKGT DGSQIVTILS
 NKGASGDSYT
 LSLSGAGYTA GQQLTEVIGC TTVTVGSDGN VPVPMAGGLP RVLYPTEKLA GSKICSSS

SEQ ID NO: 7

cDNA encoding, *Aspergillus clavatus* NRRL 1 alpha amylase, putative (ACLA_052920)

>gi|121708777|ref|XM_001272244.1| *Aspergillus clavatus* NRRL 1 alpha
 amylase, putative (ACLA_052920), partial mRNA
 ATGAAGCTTCTAGCTTTGACAACTGCCTTCGCCCTGTTGGGCAAAGGGGTATTTGGTCTAACTCCGGCCG
 AATGGCGGGGCCAGTCTATCTACTTCCTGATAACGGACCGGTTTGGCTCGTACAGATGGCTCAACAACCGC
 TCCATGTGATCTCAGCCAGAGGGCGTACTGTGGTGGGAACTGGCAGGGTATTATCAAGCAACTCGATTAT
 ATCCAAGGAATGGGCTTCACTGCTATTTGGATCACACCCATTACGGAGCAAATCCCACAGGATACCGCTG
 AAGGATCAGCATTCCACGGCTATTGGCAGAAGGATATTTACAATGTCAACTCCCATTTCCGAACCGCCGA
 TGACATTCGGGCATTGTCCAAGGCCCTTCACGACAGGGGAATGTACCTGATGATTGACGTTGTTGCCAAC
 CACATGGGTTACAATGGACCTGGTGCCTCGACTGATTTTAGCACCTTTACCCCGTTCAACTCTGCCTCCT
 ACTTCCACTCGTACTGCCCGATCAACAACATAACGACCAGTCTCAGGTAGAGAACTGTTGGTTGGGAGA
 CAACACTGTGGCTCTGGCAGACCTATAACACCCAGCATTCCGGATGTGCGGAACATCTGGTACAGCTGGATC
 AAAGAAATTGTTGGCAATTACTCTGCTGATGGTCTGCGTATCGACACCGTCAAGCACGTTGAAAAGGATT
 TCTGGACTGGCTACACCCAAGCTGCTGGTGTATATACCGTTGGCGAGGTATTAGATGGGGACCCGGCTTA
 TACCTGCCCTATCAGGGATATGTGGACGGTGTCTGAATTATCCCATCTATTATCCCCTCCTGAGAGCG
 TTCGAATCGTCGAGTGGTAGCATGGGTGATCTTTACAATATGATCAACTCTGTGGCCTCGGATTGTAAAG
 ACCCCACCGTGCTAGGAAGTTTCATTGAGAACCATGACAATCCTCGCTTCGCTAGCTATAACCAAGGATAT
 GTCCCAGGCCAAGGCTGTTATTAGCTATGTCATACTATCGGACGGAATCCCCATCATCTATTCTGGACAG
 GAGCAGCACTACTCTGGTGGAAATGACCCGTACAACCGCGAAGCTATCTGGTTGTGCGGTTACTCTACCA
 CCTCAGAGCTGTATAAATTCATTGCCACCACGAACAAGATCCGTCAGCTCGCCATTTCAAAGGATTCAAG
 CTATCTTACTTCACGAAACAATCCCTTCTACACTGATAGCAACACCATTGCAATGCGAAAGGGCTCCGGG
 GGCTCGCAGGTCATCACTGTACTTTCCAACCTCTGGTTCCAACGGTGGATCGTACACGCTCAACTTGGGTA
 ACAGCGGATACTCGTCTGGAGCCAATCTAGTGGAGGTGTACACCTGCTCGTCTGTACGGTCGGTTCCGA
 CGGCAAGATCCCCGTCCCCATGGCATCTGGTCTTCCCCGTGTCCTTGTTCGGGCATCTGGATGTCCGGA
 AGTGGATTGTGCGGCAGCTCTTCCACCACTACCCTCGTCACCGCCACCACGACTCCAACCTGGCAGCTCTT
 CCAGCACTACCCTCGCCACCGCCGTCACGACTCCAACCTGGTAGCTGCAAACTGCGACGACCGTTCCAGT
 GGTCTTGAAGAGAGCGTGAGAACATCCTACGGCGAGAACATCTTCATCTCCGGCTCCATCCCTCAGCTC
 GGTAGCTGGAACCCGGATAAAGCAGTCGCTCTTTCTTCCAGCCAGTACACTTCGTGCAATCCTTTGTGGG
 CCGTCACTCTCGACCTCCCCGTGGGAACCTTCGTTTGAATACAAATTCCTCAAGAAGGAGCAGAATGGTGG
 CGTCGCTTGGGAGAATGACCCTAACCGGTCTTACACTGTTCCCGAAGCGTGTGCCGGTACCTCCCAAAAG
 GTGGACAGCTCTTGGAGGTGA

SEQ ID NO: 8

Synthetic Primer:

5'-ggggcgccgccaccATGAAGCTTCTAGCTTTGACAAC-3'

SEQ ID NO: 9

Synthetic Primer:

5'-cccgcgcgcccttaTCACCTCCAAGAGCTGTCCAC-3'

SEQ ID NO: 10

AcAmy1 carbohydrate binding domain

CKTATTVPVLEESVRTSYGENIFISGSIPQLGSWNPDKAVALSSSQYTSSNPLWAVTLDLPVGTSFEYK
FLKKEQNGGVAWENDPNRSYTVPEACAGTSQKVDSSWR

SEQ ID NO: 11

AcAmy1 linker (linker region)

STTTLVTATTTPTGSSSSTTLATAVTTPTGS

SEQ ID NO: 12

 α -amylase from *Aspergillus fumigatus* Af293 (XP_749208.1)

MKWIAQLFPLSLCSSLLGQAAHALTPAEWRSQSIYFLLTDRFGREDNSTTAACDVTQRLYCGGSWQGIIN
HLDYIQGMGFTAIWITPVTEQFYENTGDGTSYHGYWQQNIHEVNANYGTAQDLRDLANALHARGMYLMVD
VVANHMGYNGAGNSVNYGVFTPFDSATYFHPYCLITDYNNTAVEDCWLGDTTVSLPDLDTTSTAVRSIW
YDWVKGLVANYSIDGLRIDTVKHVEKDFWPGYNDAAGVYCVGEVFSGDPQYTCPYQNYLDGVLNYPITYYQ
LLYAFQSTSGSISNLYNMISSVASDCADPTLLGNFIENHDNPRFASYTSDYSQAKNVISFMFFSDGIPIV
YAGQEQHYSGGADPANREAVWLSGYSTSATLYSWIASTNKIRKLAIKDSAYITSKNNPFYYDSNTLAMR
KGSVAGSQVITVLSNKGSSGSSYTLSLSGTGYSAGATLVEMYTCTTLTVDSGNLAVPMVSGLPRVFPVS
SWVSGSGLCGDSISTTATAPSATTSATATRTACAAATAIPILFEELVTTYGESIYLTGSIQLGNDWTS
SAIALSASKYTSSNPEWYVTVTLVPVGTSFEYKFKVKKGSDGSI AWESDPNRSYTVPTGCAGTTVTVSDTWR

SEQ ID NO: 13

Alpha-amylase precursor from *Aspergillus terreus* NIH2624 (XP_001209405.1)

MKWTSSLLLLLSVIGQATHALTPAEWRSQSIYFLLTDRFGRTDNSTTAACDTS DRVYCGGSWQGIINQLD
YIQGMGFTAIWITPVGTGFYENTGDGTSYHGYWQQDIYDLNANYGTAQDLKNLANALHERGMYLMVDVVA
NHMGYDGAGNTVDYSVFNPFSSSSYFHPYCLISNYDNQTNVEDCWLGDTTVSLPDLDTTSTAVRNIWYDW
VADLVANYSIDGLRVDTVKHVEKDFWPGYNSAAGVYCVGEVYSGDPAYTCPYQNYMDGVLNYPITYYQLLY
AFESSSGSISDLYNMISSVASSCKDPTLLGNFIENHDNPRFASYTSDYSQAKNVITFIFLSDGIPIVYAG
QEQHYSGGSDPANREATWLSGYSTSATLYTWIATTNQIRSLAISKDAGYVQAKNNPFYSDSNTIAMRKGT
TAGAQVITVLSNKGASGSSYTLSLSGTGYSAGATLVETYTCTTVTVDSGNLPVPMTSGLPRVFPSSWV
NGSALCNTECTAATSISVLFEELVTTYGENIYLSGSIQLGSWNTASAVALSASQYTSSNPEWYVSVTL
PVGTSFQYKFIKKGSDGSVWVESDPNRSYTVPAGCEGATVTVADTWR

WHAT IS CLAIMED IS:

1. A method of saccharifying a composition comprising starch to produce a composition comprising glucose, wherein said method comprises:
 - (i) contacting said solution comprising starch with an isolated AcAmy1 or variant thereof having α -amylase activity comprising an amino acid sequence with at least 80% amino acid sequence identity to (a) residues 20-636 of SEQ ID NO:1 or (b) residues 20-497 of SEQ ID NO:1; and
 - (ii) saccharifying said solution comprising starch to produce said composition comprising glucose; wherein said isolated AcAmy1 or variant thereof catalyzes the saccharification of the starch solution to glucose.
2. The method of claim 1, wherein the AcAmy1 or variant thereof is dosed at about 17%-50%, or optionally about 17%-34% the dose of AkAA, to reduce the same quantity of residual starch under the same conditions.
3. The method of claim 1 or 2, wherein the AcAmy1 or variant thereof is dosed at about 17%-50%, or optionally about 17%-34% the dose of AkAA, to reduce the same quantity of DP3+ under the same conditions.
4. The method of claim 1, wherein said composition comprising glucose is enriched in DP1, DP2, or (DP1 + DP2), when measured as a weight percentage of total DP1 – DP7, compared to a second composition comprising glucose produced by AkAA under the same conditions.
5. The method of claim 4, wherein DP1 is enriched about 1.5-fold at about 2 hours.
6. The method of claim 4, wherein DP2 is enriched two- to three-fold at about 2 hours.
7. The method of claim 4, wherein (DP1 + DP2) is enriched about 2.2-fold at about 2 hours.

8. The method of any one of claims 1-7, wherein said AcAmy1 or variant thereof comprises an amino acid sequence with at least 90%, 95%, or 99% amino acid sequence identity to (a) residues 20-636 of SEQ ID NO:1 or (b) residues 20-497 of SEQ ID NO:1.
9. The method of claim 8, wherein said AcAmy1 or variant thereof comprises (a) residues 20-636 of SEQ ID NO:1 or (b) residues 20-497 of SEQ ID NO:1.
10. The method of any one of claims 1-7, wherein said AcAmy1 or variant thereof consists of an amino acid sequence with at least 80%, 90%, 95%, or 99% amino acid sequence identity to (a) residues 20-636 of SEQ ID NO:1 or (b) residues 20-497 of SEQ ID NO:1.
11. The method of claim 10, wherein said AcAmy1 or variant thereof consists of (a) residues 20-636 of SEQ ID NO:1 or (b) residues 20-497 of SEQ ID NO:1.
12. The method of any one of claims 1-11, wherein said composition comprising starch comprises liquefied starch, gelatinized starch, or granular starch.
13. The method of any one of claims 1-12, wherein saccharification is conducted at a temperature range of about 30°C to about 75°C.
14. The method of claim 13, wherein said temperature range is 47°C – 74°C.
15. The method of any one of claims 1 – 14, wherein saccharification is conducted over a pH range of pH 2.0 – pH 7.5.
16. The method of claim 15, wherein said pH range is pH 3.5 – pH 5.5.
17. The method of claim 16, wherein said pH range is pH 3.5 – pH 4.5.
18. The method of any one of claims 1 – 17, further comprising fermenting the glucose composition to produce an End of Fermentation (EOF) product.

19. The method of claim 18, wherein said fermentation is a simultaneous saccharification and fermentation (SSF) reaction.
20. The method of claims 18 or 19, wherein said fermentation is conducted for 48 – 70 hours at pH 2 – 8 and in a temperature range of 25°C – 70°C.
21. The method of any one of claims 18 – 20, wherein the EOF product comprises ethanol.
22. The method of any one of claims 18 – 21, wherein the EOF product comprises 8% – 18% (v/v) ethanol.
23. The method of any one of claims 18 – 22, wherein said method further comprises contacting a mash and/or a wort with the AcAmy1 or variant thereof.
24. The method of claim 23, wherein said method further comprises:
- (a) preparing a mash;
 - (b) filtering the mash to obtain a wort; and
 - (c) fermenting the wort to obtain a fermented beverage,
- wherein AcAmy1 or variant thereof are added to:
- (i) the mash of step (a) and/or
 - (ii) the wort of step (b) and/or
 - (iii) the wort of step (c).
25. The method of any one of claims 18 – 24, wherein the EOF product comprises a metabolite.
26. The method of claim 25, wherein the metabolite is citric acid, lactic acid, succinic acid, monosodium glutamate, gluconic acid, sodium gluconate, calcium gluconate, potassium gluconate, glucono delta-lactone, sodium erythorbate, omega 3 fatty acid, butanol, an amino acid, lysine, itaconic acid, 1,3-propanediol, or isoprene.

27. The method of any one of claims 1 – 26, further comprising adding glucoamylase, hexokinase, xylanase, glucose isomerase, xylose isomerase, phosphatase, phytase, pullulanase, β -amylase, α -amylase that is not AcAmy1, protease, cellulase, hemicellulase, lipase, cutinase, isoamylase, redox enzyme, esterase, transferase, pectinase, alpha-glucosidase, beta-glucosidase, or a combination thereof, to said starch solution.

28. The method of claim 27, wherein said glucoamylase is added to 0.1 – 2 glucoamylase units (GAU)/g ds.

29. The method of any one of claims 1 – 28, wherein said isolated AcAmy1 or a variant thereof is expressed and secreted by a host cell.

30. The method of claim 29, wherein said composition comprising starch is contacted with said host cell.

31. The method of claim 29 or 30, wherein the host cell further expresses and secretes a glucoamylase.

32. The method of any one of claims 29-31, wherein the host cell is capable of fermenting the glucose composition.

33. A composition comprising glucose produced by the method of claim 1.

34. A liquefied starch produced by the method of claim 1.

35. A fermented beverage produced by the method of any one of claims 18-32.

36. A composition for the use of saccharifying a composition comprising starch, comprising an isolated AcAmy1 or variant thereof having α -amylase activity and comprising an amino acid sequence with at least 80% amino acid sequence identity to (a) residues 20-636 of SEQ ID NO:1 or (b) residues 20-497 of SEQ ID NO:1.

37. The composition of claim 36, wherein said AcAmy1 or variant thereof comprises an amino acid sequence with at least 90%, 95%, or 99% amino acid sequence identity to (a) residues 20-636 of SEQ ID NO:1 or (b) residues 20-497 of SEQ ID NO:1.

38. The composition of claim 37, wherein said AcAmy1 or variant thereof comprises (a) residues 20-636 of SEQ ID NO:1 or (b) residues 20-497 of SEQ ID NO:1.

39. The composition of claim 38, wherein said AcAmy1 or variant thereof consists of an amino acid sequence with at least 80%, 90%, 95%, or 99% amino acid sequence identity to (a) residues 20-636 of SEQ ID NO:1 or (b) residues 20-497 of SEQ ID NO:1.

40. The composition of claim 39, wherein said AcAmy1 or variant thereof consists of (a) residues 20-636 of SEQ ID NO:1 or (b) residues 20-497 of SEQ ID NO:1.

41. The composition of any one of claims 36 – 40, wherein the composition is a cultured cell material.

42. The composition of any one of claims 36 – 41, wherein the composition further comprises a glucoamylase.

43. The composition of any one of claims 36 – 40 and 42, wherein the AcAmy1 or variant thereof is purified.

44. The composition of any one of claims 36 – 43, wherein the AcAmy1 or variant thereof is expressed and secreted by a host cell.

45. The composition of claim 44, wherein the host cell is a filamentous fungal cell.

46. The composition of claim 45, wherein the host cell is an *Aspergillus sp.* or *Trichoderma reesei* cell.

47. Use of the AcAmy1 or variant thereof of any of claims 1-46 in the production of a composition comprising glucose.

48. Use of the AcAmy1 or variant thereof of any of claims 1-46 in the production of a liquefied starch.

49. Use of the AcAmy1 or variant thereof of any of claims 1-46 in the production of a fermented beverage.

50. The method according to any one of claims 18-32, the fermented beverage of claim 45, or the use of claim 49, wherein the fermented beverage or end of fermentation product is selected from the group consisting of

i) a beer selected from the group consisting of full malted beer, beer brewed under the “Reinheitsgebot”, ale, IPA, lager, bitter, Happoshu (second beer), third beer, dry beer, near beer, light beer, low alcohol beer, low calorie beer, porter, bock beer, stout, malt liquor, non-alcoholic beer, and non-alcoholic malt liquor; and

ii) cereal or malt beverages selected from the group consisting of fruit flavoured malt beverages, liquor flavoured malt beverages, and coffee flavoured malt beverages.

51. A method of producing a food composition, comprising combining

(i) one or more food ingredients, and

(ii) an isolated AcAmy1 or variant thereof having α -amylase activity and comprising an amino acid sequence with at least 80% amino acid sequence identity to (a) residues 20-636 of SEQ ID NO:1 or (b) residues 20-497 of SEQ ID NO:1,

wherein said isolated AcAmy1 or variant thereof catalyzes the hydrolysis of starch components present in the food ingredients to produce glucose.

52. The method of claim 51, wherein the AcAmy1 or variant thereof is dosed at about 17%-50%, or optionally about 17%-34% the dose of AkAA, to reduce the same quantity of residual starch under the same conditions.

53. The method of claim 51 or 52, wherein the AcAmy1 or variant thereof is dosed at about 17%-50%, or optionally about 17%-34% the dose of AkAA, to reduce the same quantity of DP3+ under the same conditions.

54. The method of claim 51, wherein said food composition is enriched in DP1, DP2, or (DP1 + DP2), when measured as a weight percentage of total DP1 – DP7, compared to a second baked good produced by AkAA under the same conditions.

55. The method of claim 54, wherein DP1 is enriched about 1.5-fold at about 2 hours.

56. The method of claim 54, wherein DP2 is enriched two- to three-fold at about 2 hours.

57. The method of claim 54, wherein (DP1 + DP2) is enriched about 2.2-fold at about 2 hours.

58. The method of any one of claims 51-57, wherein said AcAmy1 or variant thereof comprises an amino acid sequence with at least 90%, 95%, or 99% amino acid sequence identity to (a) residues 20-636 of SEQ ID NO:1 or (b) residues 20-497 of SEQ ID NO:1.

59. The method of claim 58, wherein said AcAmy1 or variant thereof comprises (a) residues 20-636 of SEQ ID NO:1 or (b) residues 20-497 of SEQ ID NO:1.

60. The method of any one of claims 51-57, wherein said AcAmy1 or variant thereof consists of an amino acid sequence with at least 80%, 90%, 95%, or 99% amino acid sequence identity to (a) residues 20-636 of SEQ ID NO:1 or (b) residues 20-497 of SEQ ID NO:1.

61. The method of claim 60, wherein said AcAmy1 or variant thereof consists of (a) residues 20-636 of SEQ ID NO:1 or (b) residues 20-497 of SEQ ID NO:1.

62. The method of any one of claims 54-61, wherein the food composition is selected from the group consisting of a food product, a baking composition, a food additive, an animal food product, a feed product, a feed additive, an oil, a meat, and a lard.

63. The method of any one of claims 54-62, and wherein the one or more food ingredients comprise a baking ingredient or an additive.

64. The method of any one of claims 51-63, wherein said one or more food ingredients is selected from the group consisting of flour; an anti-staling amylase; a phospholipase; a phospholipid; a maltogenic alpha-amylase or a variant, homologue, or mutants thereof which has maltogenic alpha-amylase activity; a bakery xylanase (EC 3.2.1.8); and a lipase.

65. The method of claim 64, wherein said one or more food ingredients is selected from the group consisting of

- (i) a maltogenic alpha-amylase from *Bacillus stearothermophilus*,
- (ii) a bakery xylanase is from *Bacillus*, *Aspergillus*, *Thermomyces* or *Trichoderma*,
- (iii) a glycolipase from *Fusarium heterosporum*.

66. The method of any one of claims 51-65, in which the food composition comprises a dough or a dough product, preferably a processed dough product.

67. The method of any one of claims 51-66, comprising baking the food composition to produce a baked good.

68. The method of any one of claims 51-67, wherein said method further comprises

- (i) providing a starch medium;
- (ii) adding to the starch medium the AcAmy1 or variant thereof; and
- (iii) applying heat to the starch medium during or after step (b) to produce a bakery product.

69. A composition for use producing a food composition, comprising an isolated AcAmy1 or variant thereof having α -amylase activity and comprising an amino acid sequence with at least 80% amino acid sequence identity to (a) residues 20-636 of SEQ ID NO:1 or (b) residues 20-497 of SEQ ID NO:1 and one or more food ingredients.

70. The composition of claim 69, wherein said AcAmy1 or variant thereof comprises an amino acid sequence with at least 90%, 95%, or 99% amino acid sequence identity to (a) residues 20-636 of SEQ ID NO:1 or (b) residues 20-497 of SEQ ID NO:1.

71. The composition of claim 70, wherein said AcAmy1 or variant thereof comprises (a) residues 20-636 of SEQ ID NO:1 or (b) residues 20-497 of SEQ ID NO:1.

72. The composition of claim 69, wherein said AcAmy1 or variant thereof consists of an amino acid sequence with at least 80%, 90%, 95%, or 99% amino acid sequence identity to (a) residues 20-636 of SEQ ID NO:1 or (b) residues 20-497 of SEQ ID NO:1.

73. The composition of claim 72, wherein said AcAmy1 or variant thereof consists of (a) residues 20-636 of SEQ ID NO:1 or (b) residues 20-497 of SEQ ID NO:1.

74. Use of the AcAmy1 or variant thereof of any one of claims 69-73 in preparing a food composition.

75. The use according to claim 74, in which the food composition comprises a dough or a dough product, preferably a processed dough product.

76. The use according to claim 74 or 75, in which the food composition is a bakery composition.

77. Use of the AcAmy1 or variant thereof of any one of claims 69-73 in a dough product to retard or reduce staling, preferably detrimental retrogradation, of the dough product.

78. A method of removing starchy stains from laundry, dishes, or textiles, comprising incubating a surface of said laundry, dishes, or textiles in the presence of an aqueous composition comprising an effective amount of an isolated AcAmy1 or variant thereof having α -amylase activity and comprising an amino acid sequence with at least 80% amino acid sequence identity to (a) residues 20-636 of SEQ ID NO:1 or (b) residues 20-497 of SEQ ID NO:1, and allowing said AcAmy1 or variant thereof to hydrolyze starch components present in the starchy stain to produce smaller starch-derived molecules that dissolve in the aqueous composition, and rinsing the surface, thereby removing the starchy stain from the surface.

79. The method of claim 78, wherein the AcAmy1 or variant thereof is dosed at about 17%-50%, or optionally about 17%-34% the dose of AkAA, to reduce the same quantity of residual starch under the same conditions.

80. The method of claim 78 or 79, wherein the AcAmy1 or variant thereof is dosed at about 17%-50%, or optionally about 17%-34% the dose of AkAA, to reduce the same quantity of DP3+ under the same conditions.

81. The method of claim 78, wherein said starch-derived molecules enriched in DP1, DP2, or (DP1 + DP2), when measured as a weight percentage of total DP1 – DP7, compared to a starch-derived molecules produced by AkAA under the same conditions.

82. The method of claim 81, wherein DP1 is enriched about 1.5-fold at about 2 hours.

83. The method of claim 81, wherein DP2 is enriched two- to three-fold at about 2 hours.

84. The method of claim 81, wherein (DP1 + DP2) is enriched about 2.2-fold at about 2 hours.

85. The method of any one of claims 78-80, wherein said AcAmy1 or variant thereof comprises an amino acid sequence with at least 90%, 95%, or 99% amino acid sequence identity to (a) residues 20-636 of SEQ ID NO:1 or (b) residues 20-497 of SEQ ID NO:1.

86. The method of claim 85, wherein said AcAmy1 or variant thereof comprises (a) residues 20-636 of SEQ ID NO:1 or (b) residues 20-497 of SEQ ID NO:1.

87. The method of any one of claims 78-80, wherein said AcAmy1 or variant thereof consists of an amino acid sequence with at least 80%, 90%, 95%, or 99% amino acid sequence identity to (a) residues 20-636 of SEQ ID NO:1 or (b) residues 20-497 of SEQ ID NO:1.

88. The method of claim 87, wherein said AcAmy1 or variant thereof consists of (a) residues 20-636 of SEQ ID NO:1 or (b) residues 20-497 of SEQ ID NO:1.

89. A composition for use in removing starchy stains from laundry, dishes, or textiles, comprising an isolated AcAmy1 or variant thereof having α -amylase activity and comprising an amino acid sequence with at least 80% amino acid sequence identity to (a) residues 20-636 of SEQ ID NO:1 or (b) residues 20-497 of SEQ ID NO:1 and a surfactant.

90. The composition of claim 89, wherein said AcAmy1 or variant thereof comprises an amino acid sequence with at least 90%, 95%, or 99% amino acid sequence identity to (a) residues 20-636 of SEQ ID NO:1 or (b) residues 20-497 of SEQ ID NO:1.

91. The composition of claim 90, wherein said AcAmy1 or variant thereof comprises (a) residues 20-636 of SEQ ID NO:1 or (b) residues 20-497 of SEQ ID NO:1.

92. The composition of claim 89, wherein said AcAmy1 or variant thereof consists of an amino acid sequence with at least 80%, 90%, 95%, or 99% amino acid sequence identity to (a) residues 20-636 of SEQ ID NO:1 or (b) residues 20-497 of SEQ ID NO:1.

93. The composition of claim 92, wherein said AcAmy1 or variant thereof consists of (a) residues 20-636 of SEQ ID NO:1 or (b) residues 20-497 of SEQ ID NO:1.

94. The composition of any one of claims 89-93, where the composition is a laundry detergent, a laundry detergent additive, or a manual or automatic dishwashing detergent.

95. A method of desizing a textile comprising contacting a desizing composition with a textile for a time sufficient to desize the textile, wherein the desizing composition comprises an isolated AcAmy1 or variant thereof having α -amylase activity and comprising an amino acid sequence with at least 80% amino acid sequence identity to (a) residues 20-636 of SEQ ID NO:1 or (b) residues 20-497 of SEQ ID NO:1 and allowing said AcAmy1 or variant thereof to desize starch components present in the starchy stain to produce smaller starch-derived molecules that dissolve in the aqueous composition, and rinsing the surface, thereby removing the starchy stain from the surface.

96. The method of claim 95, wherein the AcAmy1 or variant thereof is dosed at about 17%-50%, or optionally about 17%-34% the dose of AkAA, to reduce the same quantity of residual starch under the same conditions.

97. The method of claim 95 or 96, wherein the AcAmy1 or variant thereof is dosed at about 17%-50%, or optionally about 17%-34% the dose of AkAA, to reduce the same quantity of DP3+ under the same conditions.

98. The method of claim 95, wherein said starch-derived molecules are enriched in DP1, DP2, or (DP1 + DP2), when measured as a weight percentage of total DP1 – DP7, compared to starch-derived molecules produced by AkAA under the same conditions.

99. The method of claim 98, wherein DP1 is enriched about 1.5-fold at about 2 hours.

100. The method of claim 98, wherein DP2 is enriched two- to three-fold at about 2 hours.

101. The method of claim 98, wherein (DP1 + DP2) is enriched about 2.2-fold at about 2 hours.

102. The method of any one of claims 95-101, wherein said AcAmy1 or variant thereof comprises an amino acid sequence with at least 90%, 95%, or 99% amino acid sequence identity to (a) residues 20-636 of SEQ ID NO:1 or (b) residues 20-497 of SEQ ID NO:1.

103. The method of claim 102, wherein said AcAmy1 or variant thereof comprises (a) residues 20-636 of SEQ ID NO:1 or (b) residues 20-497 of SEQ ID NO:1.

104. The method of any one of claims 95-101, wherein said AcAmy1 or variant thereof consists of an amino acid sequence with at least 80%, 90%, 95%, or 99% amino acid sequence identity to (a) residues 20-636 of SEQ ID NO:1 or (b) residues 20-497 of SEQ ID NO:1.

105. The method of claim 104, wherein said AcAmy1 or variant thereof consists of (a) residues 20-636 of SEQ ID NO:1 or (b) residues 20-497 of SEQ ID NO:1.

106. Use of a desizing composition comprising AcAmy1 or variant thereof in desizing textiles.

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FIG. 1A

```
SEQ ID NO: 1          20 LTPAEWRGQSIYFLITDRFARTDGSTTAPCDLSQRAY 56
SEQ ID NO: 4          20 LSAAEWRSQSIYFLLTDRFARTDGSTSAPCDLSQRAY 56
SEQ ID NO: 5          20 LDADGWRSQSIYFLLTDRFARTDGSTTAACDLAQQRY 56
SEQ ID NO: 12         24 LTPAEWRSQSIYFLLTDRFGREDNSTTAACDVTQRLY 60
SEQ ID NO: 13         21 LTPAEWRSQSIYFLLTDRFGRTDNSTTAACDTSDRVY 57
                        *      ** ***** ***** * * ** * **      * *

57 CGGSWQGIKQLDYIQGMGFTAIWITPITEQIPQDTAEGSAFHGYWQKDIYNVNSHFGTA 116
57 CGGSWQGIIDHLDYIQGMGFTAVWITPITKQIPQATSEGSYHGYWQQDIYSVNSNFGTA 116
57 CGGSWQGIINQLDYIQDMGFTAIWITPITEQIPDVTAVGTGFHGYWQKNIYGVDTNLGTA 116
61 CGGSWQGIINHLDYIQGMGFTAIWITPVTEQFYENTGDGTSYHGYWQQNIHEVNANYGTA 120
58 CGGSWQGIINQLDYIQGMGFTAIWITPVTGQFYENTGDGTSYHGYWQQDIYDLNANYGTA 117
*****      ***** ***** ***** * *      * *      *****      *      ***

117 DDIRALSKALHDRGMYLMIDVVANHMGYNGPGASTDFSTFTPENSASYFHSYCPINNYND 176
117 DDIRALSKALHDKGMYLMIDVVANHMGYNGPGASTDFSFTFPENSASYFHSYCPISNYDD 176
117 DDIRALSEALHDRGMYLMIDVVANHMSYGGPGGSTDFSIFTFPDSASYFHSYCAINNYDN 176
121 QDLRDLANALHARGMYLMVDVVANHMGYNGAGNSVNYGVFTFPDSATYFHPYCLITDYN 180
118 QDLKNLANALHERGMYLMVDVVANHMGYDGAGNTVDYSVFNPFSSSSYFHPYCLISNYDN 177
      *      *      ***      ***** ***** * * *      * * *      * * *      * *

177 QSQVENCWLGDNTVALADLYTQHS DVRNIWYSWIKIIVGNYSADGLRIDTVKHVEKDFWT 236
177 QNQVENCWLGD DTVSLTDLYTQSNQVRNIWYSWVKDLVANYTV DGLRIDTVKHVEKDFWT 236
177 QWQVENCFLGD DTVSLTDLNTQSSEVRDIWYDWIEDIVANYSVDGLRIDTVKHVEKDFWP 236
181 QTAVEDCWLGD DTVSLPDLDTTSTAVRSIWYDWVWGLVANYSIDGLRIDTVKHVEKDFWP 240
178 QTNVEDCWLGD DTVSLPDLDTTSTAVRNIWYDWVADLVANYSIDGLRVDTVKHVEKDFWP 237
      *      * * *      * * *      * * *      * * *      * * *      * * *      * * *

237 GYTQAAGVYTVGEVLDGDPAYTCPYQGYVDGVLNYP IYYPLLRAFESSSGSMGDLNMIN 296
237 GYREAAGVYTVGEVLHGD PAYTCPYQGYVDGVFNYP IYYPLLNAFKSSSGSISDLNMIN 296
237 GYIDAAGVYSVGEIFHGD PAYTCPYQDYMDGVMNYP IYYPLLNAFKSSSGSMSDLNMIN 296
241 GYNDAAGVYCVGEVFSGDPQYTCPYQNYLDGVLNYP IYYQLLYAFQSTSGSISNLYNMIS 300
238 GYNDAAGVYCVGEVYSGDPAYTCPYQNYMDGVLNYP IYYQLLYAFESSSGSISDLNMIN 297
      **      *****      ***      *****      * * *      *****      * * *      * * *

297 SVASDCKDPTVLG SF IENHDNPRFASYTKDMSQAKAVISYVILSDGIP IYSGQE QHYSG 356
297 TVSSDCKDPSLLG SF IENHDNPRFPSYTS DMSQAKSVIAYVFFADGIPTIYSGQE QHYTG 356
297 TVASNCRDPTLLG NF IENHDNPRFPNYTPDMSRAKNVLAFLFLTDGIP IYVYAGQE QHYSG 356
301 SVASDCADPTLLG NF IENHDNPRFASYTS DYSQAKNVISFMFFSDGIP IYVYAGQE QHYSG 360
298 SVASSCKDPTLLG NF IENHDNPRFASYTS DYSQAKNVITFIFLSDGIP IYVYAGQE QHYSG 357
      * * * * *      * * *****      * * * * *      * * *      * * *      *
```

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FIG. 1B

357 GNDPYNREAIWLSGYSTTSELYKFIAATTNKIRQLAISKDSSYLTSRNNPFYSDSNTIAMR 416
 357 GNDPYNREAIWLSGYATDSELYKFITTANKIRNLAISKDSSYLTRNNAFYSDSNTIAMR 416
 357 SNDPYNREPWWSSYSTSSELYKFIAATTNKIRKLAISKDSSYLTSRNTPFYSDSNYIAMR 416
 361 GADPANREAVWLSGYSTSATLYSWIASTNKIRKLAISKDSAYITSKNNPFYSDSNTLAMR 420
 358 GSDPANREATWLSGYSTSATLYTWIATTNQIRSLAISKDAGYVQAKNNPFYSDSNTIAMR 417
 ** *** * * * * ** * * ** * * * * *

417 KG-SGGSQVITVLSNSGSGNGSYTLNLGNSGYSSGANLVEVYTCSSVTVGSDGKIPVPM 475
 417 KG-SGGSQVITVLSNSGSGNGASYTLELANQGYNSGAQLIEVYTCSSVKVDSNGNIPVPM 475
 417 KG-SGGSQVLTLLNIGTSIGSYTFDLYDHGYNNGANLVELYTCSSVQVGSNGAISIPM 475
 421 KGSVAGSQVITVLSNKGSSGSSYTLSLSGTGYSAGATLVEMYTCTTTLVDSSGNLAVPMV 480
 418 KGTTAGAQVITVLSNKGASGSSYTLSLSGTGYSAGATLVETYTCTTVTVVDSSGNLVPMT 477
 ** * * * * * * * * * * * * * * * *

476 SGLPRVLVPASWMSGSLCGSS 497
 476 SGLPRVLVPASWVTGSLCGTS 497
 476 SGLPRVLVPAAWVSGSLCGLT 497
 481 SGLPRVFVPSSWVSGSLCGDS 502
 478 SGLPRVFVPSSWVNGSALCN-- 497
 ***** ** * * * *

STTTLVTATTTPTGSSSSTTLATAVTTPTGS 528
 SG-----TPSSTTLTTTMSLASST-TSS 519
 NP-----TSKTTTATTTSTTTCA 515
 IS-----TTATAPSATTSATATRTA 522
 -----TE 499

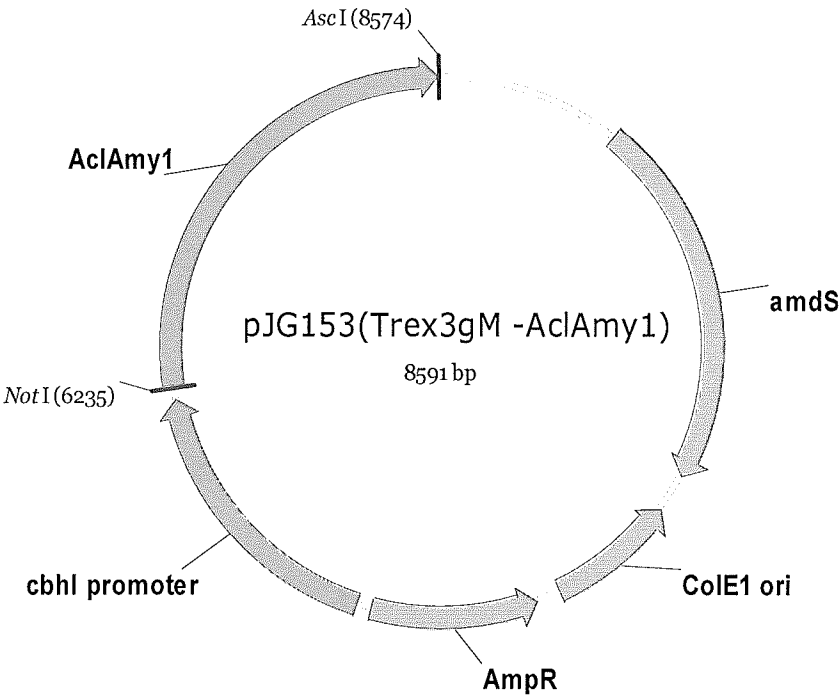
Linker

529 CKTATTVPVLEESVRTSYGENIFISGSIPQLGSWNPDKAVALSSSQYTSSNPLWAVTLD 588
 520 CVSATSLPITFNELVTTTSYGENIFIAGSIPQLGNWNSANAVPLASTQYTSTNPVWSVSLD 579
 516 SATATAITVVFQERVQTAYGENVFLAGSISQLGNWDTTEAVALSAAQYTATDPLWTVAI 575
 523 CAAATAIPILFEELVTTTYGESIYLTGSISQLGNWDTSSAIALSASKYTSSNPEWYVTVT 582
 500 CTAATSISVLFEELVTTTYGENIYLSGSISQLGSWNTASAVALSASQYTSSNPEWYVSVT 559
 ** * * * * * * * * * * * * * *

589 LPVGTSFEYKFLKKEQNGGVAWENDPNRSYTVPEACAGTSQKVDSSWR 636 **SEQ ID NO: 1**
 580 LPVGTSFQYKFMKKEKDGSVVWESDPNRSYTVNGCTGAKYTVNDSWR 627 **SEQ ID NO: 4**
 576 LPVGTSFEFKFLKKRQDGSIVWESNPNSAKVNEGCARTTQTISTWR 623 **SEQ ID NO: 5**
 583 LPVGTSFEYKFKVKKGSDGSIWESDPNRSYTVPTGCAGTTVTVSDTWR 630 **SEQ ID NO: 12**
 560 LPVGTSFQYKFIKKGSDGSVVWESDPNRSYTVPAGCEGATVTVADTWR 607 **SEQ ID NO: 13**
 ***** * * * * * * * * *

Carbohydrate Binding Domain

FIG. 2



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FIG. 3A

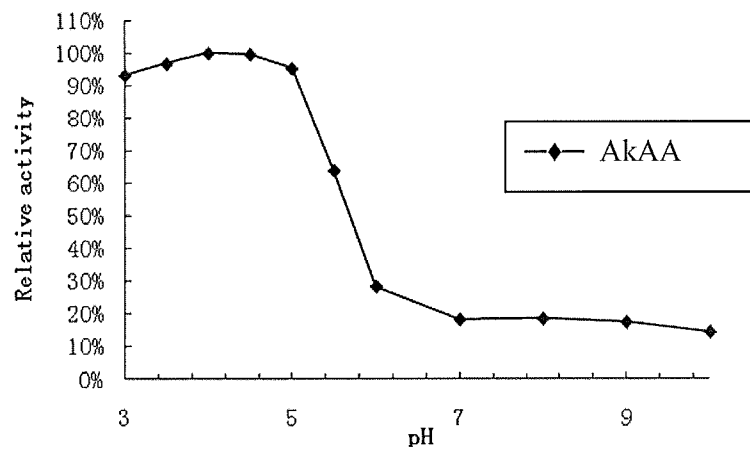
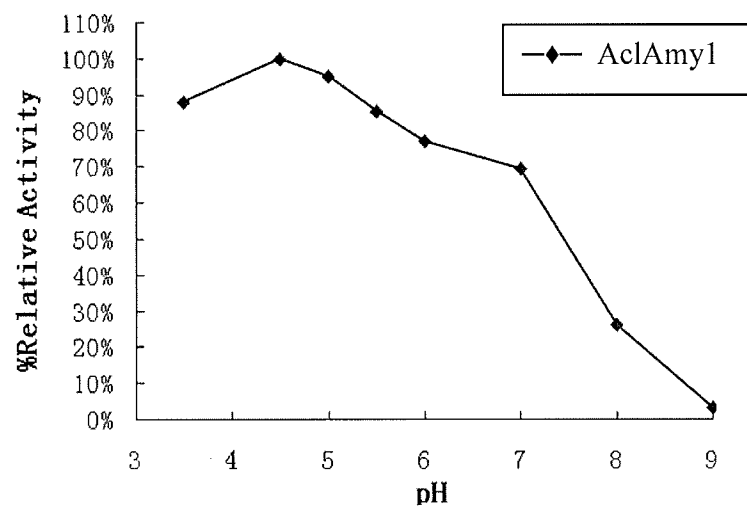


FIG. 3B



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FIG. 4A

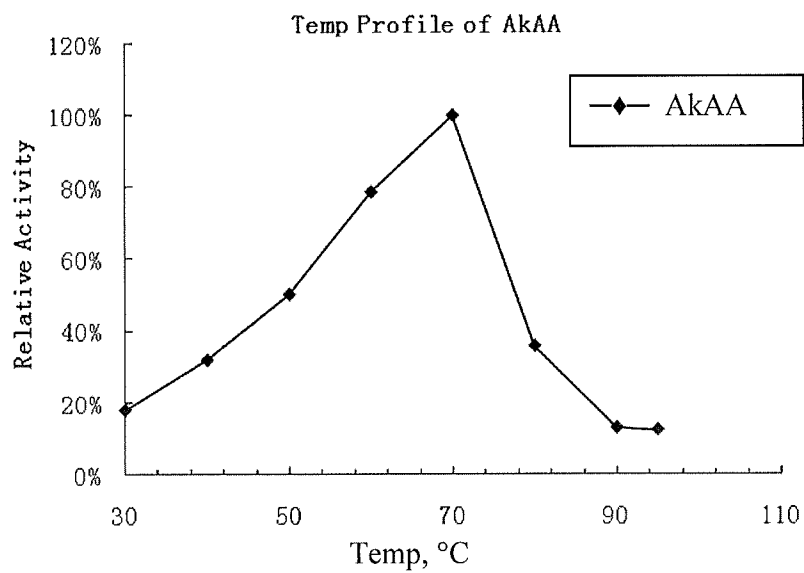
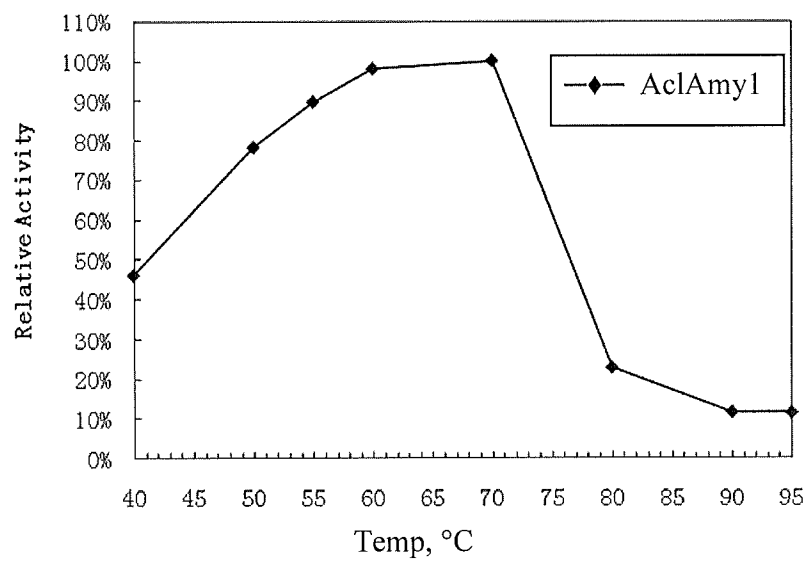


FIG. 4B



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FIG. 5A

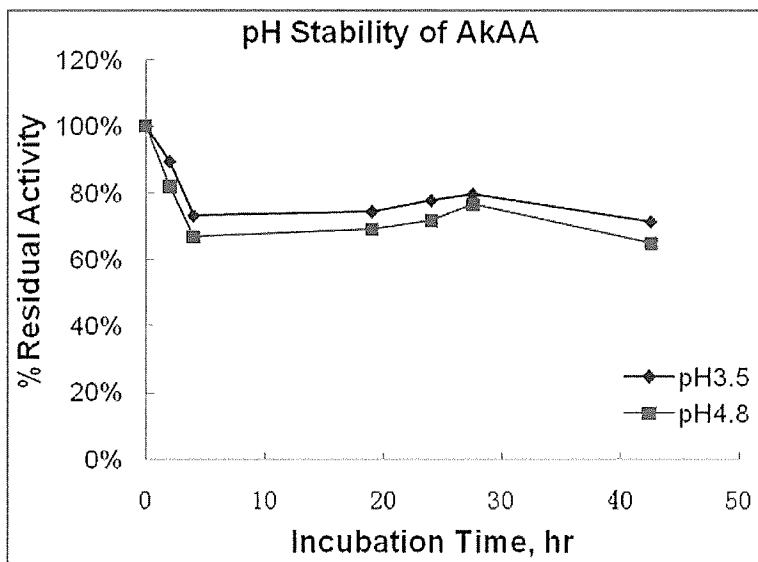
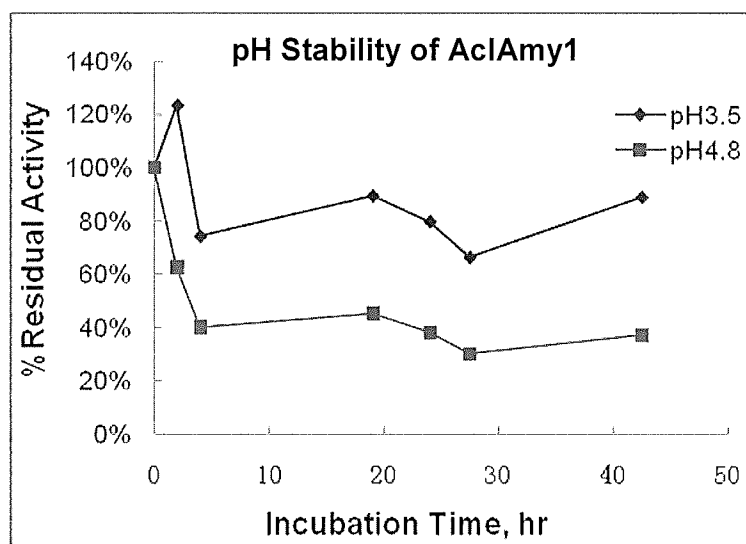


FIG. 5B



INTERNATIONAL SEARCH REPORT

International application No
PCT/US2013/039691A. CLASSIFICATION OF SUBJECT MATTER
INV. C12P19/14 C12N9/30
ADD.

According to International Patent Classification (IPC) or to both national classification and IPC

B. FIELDS SEARCHED

Minimum documentation searched (classification system followed by classification symbols)
C12P C12N

Documentation searched other than minimum documentation to the extent that such documents are included in the fields searched

Electronic data base consulted during the international search (name of data base and, where practicable, search terms used)

EPO-Internal, FSTA, BIOSIS, EMBASE, WPI Data, EMBL

C. DOCUMENTS CONSIDERED TO BE RELEVANT

Category*	Citation of document, with indication, where appropriate, of the relevant passages	Relevant to claim No.
X	DATABASE UniProt [Online] 23 January 2007 (2007-01-23), "Aspergillus clavatus, alpha amylase", XP002708069, retrieved from EBI Database accession no. A1CIW4 * See the sequence (identical with SEQ ID NO 1 of the App- lication) *; abstract ----- -/--	36-39



Further documents are listed in the continuation of Box C.



See patent family annex.

* Special categories of cited documents :

"A" document defining the general state of the art which is not considered to be of particular relevance

"E" earlier application or patent but published on or after the international filing date

"L" document which may throw doubts on priority claim(s) or which is cited to establish the publication date of another citation or other special reason (as specified)

"O" document referring to an oral disclosure, use, exhibition or other means

"P" document published prior to the international filing date but later than the priority date claimed

"T" later document published after the international filing date or priority date and not in conflict with the application but cited to understand the principle or theory underlying the invention

"X" document of particular relevance; the claimed invention cannot be considered novel or cannot be considered to involve an inventive step when the document is taken alone

"Y" document of particular relevance; the claimed invention cannot be considered to involve an inventive step when the document is combined with one or more other such documents, such combination being obvious to a person skilled in the art

"&" document member of the same patent family

Date of the actual completion of the international search

31 July 2013

Date of mailing of the international search report

29/08/2013

Name and mailing address of the ISA/

European Patent Office, P.B. 5818 Patentlaan 2
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Fax: (+31-70) 340-3016

Authorized officer

Korsner, Sven-Erik

INTERNATIONAL SEARCH REPORT

International application No
PCT/US2013/039691

C(Continuation). DOCUMENTS CONSIDERED TO BE RELEVANT		
Category*	Citation of document, with indication, where appropriate, of the relevant passages	Relevant to claim No.
A	ADISA: "Mycoflora of post-harvest maize and wheat grains and the implication of their contamination by molds", DIE NAHRUNG, vol. 38, 1994, pages 318-326, XP002708070, cited in the application * See page 318 (Abstract) *	1-106
A	OGUNDERO ET AL: "Polysaccharide degrading enzymes of a toxigenic strain of <i>Aspergillus clavatus</i> from Nigerian poultry feeds", DIE NAHRUNG, vol. 31, 1987, pages 993-1000, XP002708071, cited in the application * See page 993 (Abstract) *	1-106
A	DA SILVA ET AL: "Isolamento e seleção de fungos filamentosos do solo de sistemas agroflorestais do município de Bom Jardim (PE) com base na capacidade de produção de enzimas hidrolíticas", REVISTA BRASILEIRA DE BOTANICA, vol. 34, 2011, pages 607-610, XP002708072, * See page 609 (Table 1) *	1-106
A	DE SOUZA: "Application of microbial alpha-amylase in industry - a review", BRAZILIAN JOURNAL OF MICROBIOLOGY, vol. 41, 2010, pages 850-861, XP002689559, * See page 854 (<i>Aspergillus</i> /pH) and pages 856-858 (applications) *	1-106
A	SQUINA ET AL: "Xylan decomposition by <i>Aspergillus clavatus</i> endo-xylanase", PROTEIN EXPRESSION AND PURIFICATION, vol. 68, 2009, pages 65-71, XP026458902, * See page 65 (Abstract) *	1-106
A,P	CHEN ET AL: "Phylogenomic relationships between amylolytic enzymes from 85 strains of fungi", PLOS ONE, vol. 7, 15 November 2012 (2012-11-15), pages 1-15, XP002708089, * See page 3 (<i>Aspergillus clavatus</i> / alpha-amylases) *	1-106

INTERNATIONAL SEARCH REPORT

International application No.

PCT/US2013/039691

Box No. I Nucleotide and/or amino acid sequence(s) (Continuation of item 1.c of the first sheet)

1. With regard to any nucleotide and/or amino acid sequence disclosed in the international application and necessary to the claimed invention, the international search was carried out on the basis of:
 - a. (means)

☒

 on paper
 - ☒

 in electronic form
 - b. (time)

☐

 in the international application as filed
 - ☐

 together with the international application in electronic form
 - ☒

 subsequently to this Authority for the purpose of search
2.

☒

 In addition, in the case that more than one version or copy of a sequence listing and/or table relating thereto has been filed or furnished, the required statements that the information in the subsequent or additional copies is identical to that in the application as filed or does not go beyond the application as filed, as appropriate, were furnished.
3. Additional comments: