

## Amylase 13A from Escherichia coli, Recombinant

Cat. No. NATE-1304

Lot. No. (See product label)

## Introduction

**Description** α-Amylase is a protein enzyme EC 3.2.1.1 that hydrolyses alpha bonds of large, alpha-linked

polysaccharides, such as starch and glycogen, yielding glucose and maltose. It is the major form of amylase found in Humans and other mammals. It is also present in seeds containing starch as a food

reserve, and is secreted by many fungi.

**Synonyms** glycogenase;  $\alpha$ -amylase,  $\alpha$ -amylase; 1,4- $\alpha$ -D-glucan glucanohydrolase; EC 3.2.1.1; 9001-19-8;

endoamylase; Taka-amylase A

## **Product Information**

**Species** Escherichia coli

**Source** E. coli

Form 35 mM NaHepes buffer, pH 7.5, 750 mM NaCl, 200 mM imidazol, 3.5 mM CaCl2, 0.02% sodium azide

and 25% (v/v) glycerol

**EC Number** EC 3.2.1.1

*CAS No.* 9000-90-2

Molecular

58.6 kDa

Weight

**Purity** >90% by SDS-PAGE

**Concentration** 1 mg/mL

Optimum pH 7

Optimum

55 °C

temperature

**Specificity**  $\alpha$ -1,4-glycosidic linkage from glycogen, starch, or related polysaccharides to produce glucose,

oligosaccharides and dextrins

## Storage and Shipping Information

**Storage** This enzyme is shipped at room temperature but should be stored at -20 °C.

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