Creative Enzymes®

Native Human α-Amylase

Cat. No. NATE-0743

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.
Applications	α-Amylase is used to hydrolyze α bonds of α-linked polysaccharides, such as starch and glycogen. α-Amylase has been used in various plant studies, such as metabolism studies in Arabidopsis. α-Amylase from human saliva has been used to study the development of nutraceuticals, which may aid the treatment of diabetes and obesity.
Synonyms	glycogenase; αamylase, α-amylase; 1,4-α-D-glucan glucanohydrolase; EC 3.2.1.1; 9001-19-8; endoamylase; Taka-amylase A

Product Information

Species	Human
Source	Human saliva
Form	Lyophilized White to off-white powder
EC Number	EC 3.2.1.1
CAS No.	9000-90-2
Activity	≥ 400 U/mg protein
Pathway	Carbohydrate digestion and absorption, organism-specific biosystem; Carbohydrate digestion and absorption, conserved biosystem; Digestion of dietary carbohydrate, organism-specific biosystem; Metabolic pathways, organism-specific biosystem; Metabolism, organism-specific biosystem; Metabolism of carbohydrates, organism-specific biosystem; Salivary secretion, organism-specific biosystem
Unit Definition	One unit will catalyze the hydrolysis of one micromole 2-chloro-4-nitrophenyl-a-D-maltotrioside to yield 2-chloro-4-nitrophenol per minute at 37°C.

Storage and Shipping Information

Storage	−20°C