Creative Enzymes®

Native Porcine α-Amylase

Cat. No. NATE-0745

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. This product is from porcine pancreas and is type I-A. α-Amylase, from Creative Enzymes, has been used in various plant studies, such as metabolism studies in Arabidopsis.
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	Porcine
Source	Porcine pancreas
Form	saline suspension. Suspension in 2.9 M NaCl solution containing 3 mM CaCl2
EC Number	EC 3.2.1.1
CAS No.	9001-19-8
Molecular Weight	51-54 kDa
Activity	> 1000 units/mg protein (E1%/280); > 10 units/mg solid; 700-1400 units/mg protein (E1%/280)
pH Stability	5.5 to 8.0
Optimum pH	7
Unit Definition	One unit will liberate 1.0 mg of maltose from starch in 3 min at pH 6.9 at 20°C.

Storage and Shipping Information

Storage	2-8°C