

## Native Rhizopus sp. Amyloglucosidase

Cat. No. NATE-0076

Lot. No. (See product label)

## Introduction

**Description** Glucan 1,4-alpha-glucosidase is an enzyme located on the brush border of the small intestine with

system name 4-alpha-D-glucan glucohydrolase. This enzyme catalyses the following chemical reaction:Hydrolysis0 of terminal (1->4)-linked alpha-D-glucose residues successively from non-reducing ends of the chains with release of beta-D-glucose. Most forms of the enzyme can rapidly hydrolyse 1,6-

alpha-D-glucosidic bonds when the next bond in the sequence is 1,4.

**Applications** Amyloglucosidase is used to hydrolyze  $\alpha$ -D-glucosides. It may be used in the brewing of beer and in the

production of bread and juices. Amyloglucosidase, from Rhizopus sp., has been used to study the cleavage of oligosaccharides during ER-associated degradation of proteins (ERAD). The enzyme has been

used in the glycosylation of N-vanillyl-nonanamide to form a water-soluble component with

pharmacological applications. The glycogen was estimated in stipe residue of Coprinus cinereus by

treating with amyloglucosidase and measuring the amount of glucose produced.

**Synonyms** glucoamylase; amyloglucosidase;  $\gamma$ -amylase; lysosomal  $\alpha$ -glucosidase; acid maltase; exo-1,4- $\alpha$ -

glucosidase; glucose amylase; γ-1,4-glucan glucohydrolase; acid maltase; 1,4-α-D-glucan

glucohydrolase; EC 3.2.1.3; 9032-08-0

## **Product Information**

**Source** Rhizopus sp.

**Form** Lyophilized salt free powder

**EC Number** EC 3.2.1.3

**CAS No.** 9032-08-0

**Activity** > 40,000 units/g solid

**Buffer** 0.03 M sodium Citrate-phosphate buffer, pH 4.5: soluble 5.0 mg/mL

**Unit** One unit will liberate 1.0 mg of glucose from starch in 3 min at pH 4.5 at 55°C.

Definition

## Storage and Shipping Information

*Storage* −20°C

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