

Native *Aspergillus oryzae* Diastase

Cat. No. NATE-0190

Lot. No. (See product label)

Introduction

Description A diastase is any one of a group of enzymes which catalyses the breakdown of starch into maltose. Alpha amylase degrades starch to a mixture of the disaccharide maltose, the trisaccharide maltotriose, which contains three α (1-4)-linked glucose residues, and oligosaccharides known as dextrans that contain the α (1-6)-linked glucose branches. Diastase was the first enzyme discovered. Today, diastase means any α -, β -, or γ -amylase (all of them hydrolases) that can break down carbohydrates.

Synonyms 9000-92-4; Diastase

Product Information

Source *Aspergillus oryzae*

Form powder.

CAS No. 9000-92-4

Activity > 3500 U/g

Unit Definition 1 U corresponds to the amount of enzyme which liberates 1 μ mol maltose per minute at pH 6.0 and 25°C.

Storage and Shipping Information

Storage 2-8°C