

## 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  $\alpha$  (1-4)-linked glucose residues, and oligosaccharides known as dextrins that contain the  $\alpha$  (1-6)-linked glucose branches. Diastase was the first enzyme discovered. Today, diastase means any  $\alpha$ -,  $\beta$ -, or  $\gamma$ -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  $\mu$ mol maltose per minute at pH 6.0 and 25°C.

### Storage and Shipping Information

#### Storage

2-8°C