

Maltase (α -glucosidase), food grade

Cat. No. EXWM-3885

Lot. No. (See product label)

Introduction

Description

Maltase (alpha-glucosidase) hydrolyzes α -(1 \rightarrow 4) glucosidic bond of maltose into two glucose molecules. It is widely used in various foods, beverages and also in textile and biofuel industries.

Product Information

Form

Powder

EC Number

EC 3.2.1.20

CAS No.

9001-42-7

Activity

125,000 DP/g, other activities are also available

Reaction

Hydrolysis of terminal, non-reducing (1 \rightarrow 4)-linked α -D-glucose residues with release of D-glucose

Notes

This item requires custom production and lead time is between 5-9 weeks. We can custom produce according to your specifications.

Storage and Shipping Information

Storage

Store in a cool, dry place