Creative Enzymes®

isoamylase

Cat. No. EXWM-3932

Lot. No. (See product label)

Introduction

Description	Also readily hydrolyses amylopectin. Differs from EC 3.2.1.41 (pullulanase) and EC 3.2.1.142 (limit dextrinase) by its inability to hydrolyse pullulan, and by limited action on α-limit dextrins. Maltose is the smallest sugar it can release from an α-(1→6)-linkage.
Synonyms	debranching enzyme; glycogen α-1,6-glucanohydrolase

Product Information

Form	Liquid or lyophilized powder
EC Number	EC 3.2.1.68
CAS No.	9067-73-6
Reaction	Hydrolysis of (1→6)-α-D-glucosidic branch linkages in glycogen, amylopectin and their β-limit dextrins
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 it at +4 ℃ for short term. For long term storage, store it at -20 ℃~-80 ℃.