

Native Bacillus sp. Amylase, Maltogenic

Cat. No. NATE-0074

Lot. No. (See product label)

Introduction

Description Glucan 1,4-alpha-maltohydrolase (EC 3.2.1.133, maltogenic alpha-amylase, 1,4-

alpha-D-glucan alpha-maltohydrolase) is an enzyme with system name 4-alpha-D-

glucan alpha-maltohydrolase. This enzyme catalyses the following chemical

reaction:hydrolysis of (1->4)-alpha-D-glucosidic linkages in polysaccharides so as to remove successive alpha-maltose residues from the non-reducing ends of the

chains. This enzyme acts on starch and related polysaccharides and

oligosaccharides.

Applications Maltogenic amylases (MAse) are commonly used in the starch industry. They are

used to hydrolyze starch, pullulan and cyclodextrin and to make novel

carbohydrates.

Glucan 1,4-alpha-maltohydrolase; EC 3.2.1.133; maltogenic alpha-amylase; 1,4-**Synonyms**

alpha-D-glucan alpha-maltohydrolase; Glucan 1,4-α-maltohydrolase, Maltogenic

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Amylase, Novamyl 1000BG

Product Information

Source Bacillus sp.

EC Number EC 3.2.1.133

CAS No. 160611-47-2

Storage and Shipping Information

2-8°C Storage

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