

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.

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

maltohydrolase; Glucan 1,4- α -maltohydrolase, Maltogenic Amylase, Novamyl 1000BG

Product Information

Source Bacillus sp.

EC Number EC 3.2.1.133

CAS No. 160611-47-2

Storage and Shipping Information

Storage 2-8°C

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