

Native Phaseolus vulgaris Alpha-Amylase Inhibitor

Cat. No. NATE-0893

Lot. No. (See product label)

Introduction

A proteinaceous inhibitor of the digestive enzyme alpha-amylase (1,4-a-D-Glucan glucanohydrolase; EC Description

> 3.2.1.1) has been isolated and purified from kidney beans Phaseolus vulgaris. It is a glycoprotein and it specifically inhibits corresponding plant, bacterial and fungal enzymes. Maximum inhibitory activity, against alpha-amylase, occurs at 37° C and pH 5.5. The inhibitor has a molecular weight of 45,000-50,000.

Similar alpha-amylase inhibitors also occur in wheat, rye and some other beans.

Synonyms α-Amylase Inhibitor

Product Information

Phaseolus vulgaris **Species**

Source Phaseolus vulgaris

Molecular 45-50 kDa

Weight

Unit **Definition** One unit amount of inhibitor which, after preincubation for 20 minutes at 25° C, pH 6.9 will reduce the activity of two units of human salivary alpha-amylase by 50% (one unit of alpha-amylase will liberate,

from soluble starch, one micromole of maltose per minute at 25° C, pH 6.9).

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