

α-Amylase from Bacillus subtilis, Recombinant

Cat. No. NATE-1172

Lot. No. (See product label)

Introduction

Description

α-Amylase is a protein enzyme EC 3.2.1.1 that hydrolyses alpha bonds of large, alpha-linked polysaccharides, such as starch and glycogen, yielding glucose and maltose. It is the major form of amylase found in Humans and other mammals. It is also present in seeds containing starch as a food reserve, and is secreted by many fungi.

Synonyms

glycogenase; αamylase, α-amylase; 1,4-α-D-glucan glucanohydrolase; EC 3.2.1.1; 9001-19-8; endoamylase; Taka-amylase A

Product Information

Source

Bacillus subtilis subsp. subtilis str. 168

Form

Supplied in 3.2 M ammonium sulphate

EC Number

EC 3.2.1.1

CAS No.

9000-90-2

Molecular Weight

72550.6 Da

Purity

> 95 % as judged by SDS-PAGE

Activity

4449.51 U/mg

Concentration

39512 u/ml

Optimum temperature

> 37°C

Unit Definition

One unit is defined as the amount of enzyme required to release 1 μmol of D-glucose equivalents per minute from soluble starch.

Storage and Shipping Information

Storage

Store at 4°C (shipped at room temperature)