

α-Amylase from Bacteroides fragilis, Recombinant

Cat. No. NATE-1173

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 Bacteroides fragilis NCTC 9343

Form Supplied in 3.2 M ammonium sulphate

EC Number EC 3.2.1.1

CAS No. 9000-90-2

Molecular Weight 59099.7 Da

Purity > 95 % as judged by SDS-PAGE

Activity 36.25 U/mg

Concentration 72.14 U/mL

Optimum temperature 25°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)