

## Maltogenic $\alpha$ -amylase 13A from Thermotoga neapolitana, Recombinant

Cat. No. NATE-1297

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.

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

maltohydrolase; Glucan 1,4- $\alpha$ -maltohydrolase, Maltogenic Amylase, Novamyl 1000BG

## **Product Information**

**Species** Thermotoga neapolitana

**Source** E. coli

Form 35 mM NaHepes buffer, pH 7.5, 750 mM NaCl, 200 mM imidazol, 3.5 mM CaCl2, 0.02% sodium azide

and 25% (v/v) glycerol

**EC Number** EC 3.2.1.133

**CAS No.** 160611-47-2

Molecular

52.1 kD

Weight

**Purity** >90% by SDS-PAGE

**Concentration** 1 mg/mL

**Optimum pH** 6.5

*Optimum* 75 °C

temperature

Specificity Soluble starch, amylose, amylopectin and glycogen

## Storage and Shipping Information

**Storage** This enzyme is shipped at room temperature but should be stored at -20 °C.

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