Creative Enzymes®

Maltogenic α-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-α-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 Weight	52.1 kD
Purity	>90% by SDS-PAGE
Concentration	1 mg/mL
Optimum pH	6.5
Optimum temperature	75 °C
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.