Creative Enzymes®

# Amylase 13A from Bacillus licheniformis, Recombinant

*Cat. No. NATE-1300*

*Lot. No.* (See product label)

## Introduction

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| ***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

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| ***Species*** | Bacillus licheniformis |
| ***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 3.2.1.1 |
| ***CAS No.*** | 9000-90-2 |
| ***Molecular Weight*** | 57.4 kDa |
| ***Purity*** | >90% by SDS-PAGE |
| ***Concentration*** | 1 mg/mL |
| ***Optimum pH*** | 7–8 |
| ***Optimum temperature*** | 40 °C |
| ***Specificity*** | 1,4-α-glucans |

## Storage and Shipping Information

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