

Amylase 57C from Thermotoga maritima, Recombinant

Cat. No. NATE-1303

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; α -amylase, α -amylase; 1,4- α -D-glucan glucanohydrolase; EC 3.2.1.1;

9001-19-8; endoamylase; Taka-amylase A

Product Information

Species Thermotoga maritima

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 48.0 kDa

Purity >90% by SDS-PAGE

Concentration 1 mg/mL

Optimum pH 8.5

Optimum temperature 90 °C

Specificity Starch

Storage and Shipping Information

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

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