Creative Enzymes®

Native Bacillus amyloliquefaciens α-Amylase

Cat. No. NATE-0741

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.
Applications	α-Amylase is used to hydrolyze α bonds of α-linked polysaccharides, such as starch and glycogen. This product is from Bacillus amyloliquefaciens and is supplied as a liquid. α-Amylase has been used in various plant studies, such as metabolism studies in Arabidopsis. α-Amylase from Bacillus amyloliquefaciens has been used to hydrolyze sweetpotato amylopectin to identify cluster structure. The enzyme has been used to hydrolyze sago palm starch to reducing sugars, which are then used for ethanol fermentation by Saccharomyces cerevisiae FNCC 3012. The enzyme catalyzes amylolysis of gelatinised waxy maize starch to produce reducing sugars.
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	Bacillus amyloliquefaciens
Form	liquid
EC Number	EC 3.2.1.1
CAS No.	9001-19-8
Molecular Weight	55 kDa
Activity	> 250 units/g
Unit Definition	One unit is the amount of enzyme which dextrinizes 5.26 g of dry starch per hour under standard conditions.