

Native *Bacillus licheniformis* α -Amylase

Cat. No. NATE-0742

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 licheniformis* and is type XII-A. α -Amylase, from Creative Enzymes, has been used in various plant studies, such as metabolism studies in *Arabidopsis*.

Synonyms glycogenase; α amylase, α -amylase; 1,4- α -D-glucan glucohydrolase; EC 3.2.1.1; 9001-19-8; endoamylase; Taka-amylase A

Product Information

Source *Bacillus licheniformis*

EC Number EC 3.2.1.1

CAS No. 9001-19-8

Activity Type XII-A, saline solution, > 500 units/mg protein (biuret); Type B, liquid

Unit Definition One unit will liberate 1.0 mg of maltose from starch in 3 min at pH 6.9 at 20°C.