

β-Amylase (Food Grade)

β-Amylase hydrolyzes the α-(1,4) glucan linkages in polysaccharides of three or more α-(1,4) linked D-glucose units. Natural substrates such as starch and glycogen are broken down into glucose and maltose.

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Product Overview

- Description

β-amylase, also known as starch β-1,4-maltosidase, is an exo-amylase that cleaves the separated α-1,4 bonds from non-reducing ends when acting on starch and produces maltose. Because amylase changes the configuration of C1 in the hydrolysate maltose molecule from alpha type to beta type during the hydrolysis process, it is named β-amylase.

- Product Information

Product Name	β-Amylase (Food Grade)
Cat No.	SUG-005
EC No.	EC 3.2.1.2
CAS No.	9000-91-3
Package	25 kg/drum, 1.125 kg/drum
Form	Liquid
Activity	700,000 u/mL
Optimum pH	5.0-6.0
Optimum temperature	Be stable below 65°C, optimum 55-60°C
Storage	Should be stored in cool place to avoid high temperatures. Liquid: 3 months at 25°C, activity remain >90%; 6 months, activity remains >80%. Increase dosage after shelf life.

- Application

β-Amylase has been used in various research and industrial applications, including structural studies of starch and glycogen molecules produced by different methods. In addition, β-Amylase is also used in the brewing and distilling industry, as well as producing high-maltose syrups.

Creative Enzymes provides various [β-Amylase](#) products for research and industry purposes. Please [contact us](#) for any product needs.

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