

## Native *Aspergillus oryzae* Diastase

Cat. No. NATE-0190

Lot. No. (See product label)

### Introduction

**Description** A diastase is any one of a group of enzymes which catalyses the breakdown of starch into maltose. Alpha amylase degrades starch to a mixture of the disaccharide maltose, the trisaccharide maltotriose, which contains three  $\alpha$  (1-4)-linked glucose residues, and oligosaccharides known as dextrans that contain the  $\alpha$  (1-6)-linked glucose branches. Diastase was the first enzyme discovered. Today, diastase means any  $\alpha$ -,  $\beta$ -, or  $\gamma$ -amylase (all of them hydrolases) that can break down carbohydrates.

**Synonyms** 9000-92-4; Diastase

### Product Information

**Source** *Aspergillus oryzae*

**Form** powder.

**CAS No.** 9000-92-4

**Activity** > 3500 U/g

**Unit Definition** 1 U corresponds to the amount of enzyme which liberates 1  $\mu$ mol maltose per minute at pH 6.0 and 25°C.

### Storage and Shipping Information

**Storage** 2-8°C