

Maltase (α -glucosidase), food grade

Cat. No. EXWM-3885

Lot. No. (See product label)

Introduction

Description Maltase (alpha-glucosidase) hydrolyzes α -(1 \rightarrow 4) glucosidic bond of maltose into two glucose molecules. It is widely used in various foods, beverages and also in textile and biofuel industries.

Product Information

Form	Powder
EC Number	EC 3.2.1.20
CAS No.	9001-42-7
Activity	125,000 DP/g, other activities are also available
Reaction	Hydrolysis of terminal, non-reducing (1 \rightarrow 4)-linked α -D-glucose residues with release of D-glucose
Notes	This item requires custom production and lead time is between 5-9 weeks. We can custom produce according to your specifications.

Storage and Shipping Information

Storage	Store in a cool, dry place
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