

Native Rice α -Glucosidase

Cat. No. NATE-0041

Lot. No. (See product label)

Introduction

Description Alpha-glucosidase is a glucosidase located in the brush border of the small intestine that acts upon 1,4-alpha bonds. This is in contrast to beta-glucosidase. Alpha-glucosidase breaks down starch and disaccharides to glucose. Maltase, a similar enzyme that cleaves maltose, is nearly functionally equivalent.

Synonyms Alpha-glucosidase; EC 3.2.1.20; maltase; glucoinvertase; glucosidosucrase; maltase-glucoamylase; alpha-glucoapyranosidase; glucosidoinvertase; alpha-D-glucosidase; alpha-glucoside hydrolase; alpha-1,4-glucosidase; alpha-D-glucoside glucohydrolase

Product Information

Source Rice

EC Number EC 3.2.1.20

CAS No. 9001-42-7

Optimum pH optimal range is pH 5-7,5.

Optimum temperature The enzyme has best activity in a temperature range (55-65°C) with optimum around 60°C

Unit Definition One unit (U) is defined as the amount of enzyme which liberates 1 μ mol of p-nitrophenol per min from pNP- α -galactoside, under the given assay conditions.