

## α-Amylase from *Bacillus subtilis*, Recombinant

Cat. No. NATE-1172

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.

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

### Product Information

**Source** *Bacillus subtilis* subsp. *subtilis* str. 168

**Form** Supplied in 3.2 M ammonium sulphate

**EC Number** EC 3.2.1.1

**CAS No.** 9000-90-2

**Molecular Weight** 72550.6 Da

**Purity** > 95 % as judged by SDS-PAGE

**Activity** 4449.51 U/mg

**Concentration** 39512 u/ml

**Optimum temperature** > 37°C

**Unit Definition** One unit is defined as the amount of enzyme required to release 1 μmol of D-glucose equivalents per minute from soluble starch.

### Storage and Shipping Information

**Storage** Store at 4°C (shipped at room temperature)