

Amylase 57C from *Thermotoga maritima*, Recombinant

Cat. No. NATE-1303

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

Product Information

Species	Thermotoga maritima
Source	E. coli
Form	35 mM NaHepes buffer, pH 7.5, 750 mM NaCl, 200 mM imidazol, 3.5 mM CaCl ₂ , 0.02% sodium azide and 25% (v/v) glycerol
EC Number	EC 3.2.1.1
CAS No.	9000-90-2
Molecular Weight	48.0 kDa
Purity	>90% by SDS-PAGE
Concentration	1 mg/mL
Optimum pH	8.5
Optimum temperature	90 °C
Specificity	Starch

Storage and Shipping Information

Storage This enzyme is shipped at room temperature but should be stored at -20 °C.