



α -Amylase

Hydrolase enzyme that catalyses the hydrolysis of internal α -1, 4-glycosidic linkages in starch to yield products like glucose and maltose.

Product Description

Catalog #: 08994A, 1 g
Name: α -Amylase
 CAS: [9000-90-2]

Enzyme activity : 10550 U/g

Storage:	Powder	4°C	2 years
		-20°C	3 years
	In solvent	-80°C	6 months
		-20°C	1 month

Technical and Scientific Information

In Vitro

DMSO : 1 mg/mL (Need ultrasonic)
 H₂O : 0.67 mg/mL (Need ultrasonic)

In Vivo

α -Amylase is produced by several bacteria, fungi and genetically modified species of microbes. α -Amylase is a calcium metalloenzyme i.e. it depends on the presence of a metal co factor for its activity. α -Amylase has become an enzyme of crucial importance due to its starch hydrolysis activity and the activities that can be carried out owing to the hydrolysis. One such activity is the production of glucose and fructose syrup from starch. α -Amylase catalyses the first step in this process. Previously, starch was hydrolyzed into glucose by acid hydrolysis. α -Amylase can be isolated from plants, animals or microorganisms. The enzyme has been isolated from barley and rice plants. It has been found that cassava mash waste water is a source of α -Amylase which is active in wide range of pH and temperature[1].

References

[1]. Ajita Sundarram, et al. α -Amylase Production and Applications: A Review. Journal of Applied & Environmental Microbiology 2, no. 4 (2014): 166-175.

Ordering information

Catalog size quantities and prices may be found at <https://www.interchim.com>.

Please inquire for higher quantities (availability, shipment conditions).

Please contact InterBioTech – Interchim for any other information

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