

β -Amylase, Sweet potato

Chemical Properties

CAS No. :

Formula:

Molecular Weight:

Storage: Powder: -20°C for 3 years | In solvent: -80°C for 1 year

Actual storage temperature shall be subject to the COA.

Biological Description

Description	β -Amylase, originating from Sweet potato (EC 3.2.1.2), hydrolyzes α -(1,4) glucosidic bonds in polysaccharides composed of three or more D-glucopyranose units, each linked by α -(1,4) connections.
Targets(IC50)	Endogenous Metabolite

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