

α -Amylase, Porcine

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	α -Amylase, Porcine (EC 3.2.1.1), is a protein enzyme that hydrolyzes the α -glycosidic bonds in large α -linked polysaccharides such as starch and glycogen, resulting in the formation of glucose and maltose.
Targets(IC50)	Endogenous Metabolite

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