

α -Amylase, Bacteroides fragilis

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, Bacteroides fragilis (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 production of glucose and maltose.
Targets(IC50)	Endogenous Metabolite

Inhibitor · Natural Compounds · Compound Libraries · Recombinant Proteins

This product is for Research Use Only · Not for Human or Veterinary or Therapeutic Use

Tel:781-999-4286 E_mail:info@targetmol.com Address:34 Washington Street,Wellesley Hills,MA 02481