

α -Amylase

Chemical Properties

CAS No. : 9000-90-2

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.

 α -Amylase

Biological Description

Description	α -Amylase, a hydrolase enzyme, catalyzes the hydrolysis of internal α -1,4-glycosidic linkages in starch, producing glucose and maltose.
Targets(IC50)	Amylase

Solubility Information

Solubility	H2O: 0.1 mg/mL, Sonication is recommended. DMSO: 3.75 mg/mL (< 1 mg/ml refers to the product slightly soluble or insoluble)
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Reference

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

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