α-Amylase

Cat. No.:	HY-B2193		
CAS No.:	9000-90-2		
Target:	Others		
Pathway:	Others		
Storage:	Powder	-20°C	3 years
		4°C	2 years
	In solvent	-80°C	6 months
		-20°C	1 month

a-Amylase

SOLVENT & SOLUBILITY

In Vitro	DMSO : < 1 mg/mL (insoluble or slightly soluble)
In Vivo	1. Add each solvent one by one: PBS Solubility: 0.2 mg/mL (Infinity mM); null solution; Need ultrasonic and warming

BIOLOGICAL ACTIVITY

Description	α-Amylase is a hydrolase enzyme that catalyses the hydrolysis of internal α-1, 4-glycosidic linkages in starch to yield products like glucose and maltose.
In Vitro	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]. MCE has not independently confirmed the accuracy of these methods. They are for reference only.

REFERENCES

[1]. 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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