



α -AMYLASE (*Bacillus licheniformis*) (Lot 151201g)

E-BLAAM-A-100ML

11/18

(EC 3.2.1.1) 4- α -D-glucan glucanohydrolase

CAZy Family: GH13

CAS: 9000-90-2 / 9000-85-5

PROPERTIES

1. ELECTROPHORETIC PURITY:

- Single major band on isoelectric focusing (pI ~ 7.4)
- Single major band on SDS-gel electrophoresis (MW ~ 58,000)

2. SPECIFIC ACTIVITY AND LEVEL OF OTHER ACTIVITIES:

Substrate	Specific Activity (U/mg Protein)
α -Amylase (Ceralpha Reagent at pH 6.5)	54.0
Amyloglucosidase (<i>p</i> -Nitrophenyl β -maltoside)	undetectable
Cellulase (CM-Cellulose 4M)	undetectable
β -Mannanase (carob galactomannan)	undetectable

One Unit of α -amylase is the amount of enzyme required to release one μ mole of *p*-nitrophenol from blocked *p*-nitrophenyl-maltoheptaoside per minute (in the presence of excess α -glucosidase) at pH 6.5 and 40°C.

3. PHYSICOCHEMICAL PROPERTIES:

pH Optima:	6.0-6.5
pH Stability:	4.5-8.0
Temperature Optima:	75°C
Temperature Stability:	< 80°C

4. STORAGE CONDITIONS:

The enzyme is supplied as a stabilised solution and should be stored at 4°C.

The enzyme is supplied at a concentration of 750 U/mL on Ceralpha Reagent at pH 6.5 and 40°C (i.e. approx. 2,500 U/mL on soluble starch under the same assay conditions).

This enzyme is recommended for use with the ANKOM^{TDF} Dietary Fiber Analyzer.

The preparation is effectively devoid of cellulase and is free of catalase.