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ProductInformation

a-Amylase from Aspergillus oryzae

Product Number A 6211 Storage Temperature -0 °C

Product Description

Enzyme Commission (EC) Number: 3.2.1.1

CAS Number: 9001-19-8

 α -Amylase isolated from *Aspergillus oryzae* has reported molecular weights of 51 kDa (sedimentation and diffusion) and 49 kDa (gel filtration). The pH range for activity of α -amylase isolated from *Aspergillus oryzae* is 5.5 to 10.

 $\alpha\textsc{-Amylase}$ hydrolyzes the $\alpha\textsc{-}(1,4)$ glucan linkages in polysaccharides of three or more $\alpha\textsc{-}(1,4)$ linked D-glucose units. The $\alpha\textsc{-}(1,6)$ bond is not hydrolyzed. Starch or glycogen, the "natural" substrates, can be replaced to a limited extent by low molecular weight compounds. 3

The product is supplied as a lyophilized powder containing approximately 20% protein (Biuret).

Precautions and Disclaimer

For Laboratory Use Only. Not for drug, household or other uses.

Preparation Instructions

The product is soluble in water (1 mg/ml), yielding a clear, colorless solution.

Storage/Stability

α-Amylase is stable in 25 mM Tris-HCl, pH 7.5, with 100 mM KCl at 0 °C or at -20 °C for at least 9 days.² Another recommended storage condition is in 1 mM phosphate, pH 7.3, with 30 mM CaCl₂ at -15 °C.

References

- 1. Takagi, T., et al, in The Enzymes, 3rd. ed., Vol. 5, Boyer, P. D., ed., Academic Press (New York, NY: 1971), pp. 235-271.
- 2. The Enzyme Handbook, Vol. 4, Schomburg, D., and Salzmann, M., Springer-Verlag (Berlin Heidelberg: 1991), EC 3.2.1.1, p. 7.
- 3. Enzyme Handbook, Barman, T.E., Springer-Verlag (New York: 1969) Vol. II, EC 3.2.1.1, p. 560.

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