Product Information

α-Amylase, Heat-stable

For use in Total Dietary Fiber Assay Kit, TDF100A

A3306

Product Description

CAS Registry Number: 9000-85-5

Enzyme Commission (EC) Number: 3.2.1.1

Synonym: 1,4-α-D-Glucan-glucanohydrolase

α-Amylase breaks down starch into sugars, by hydrolysis of the α-(1→4) glucan linkages in polysaccharides of three or more α-(1→4) linked D-glucose units, without hydrolyzing the α-(1→6) bond. α-Amylase occurs in many natural sources, including animals, plants, and notably in microorganisms, such as various *Bacillus* species.[1]

α-Amylase is well-known as a heat-stable enzyme.[2] For example, α-amylase from *Bacillus licheniformis* NCIB 6346 has been reported to maintain >98% of activity after 60 minutes at pH 6.2 at 85 °C.[3]

Various publications have reported use of this product for dietary fiber analysis.[4-17] Several theses[18-25] and dissertations[26-32] have cited use of product A3306 in their protocols.

Product

This product is supplied as a solution. Each lot is carefully use-tested for suitability as a component in the Total Dietary Fiber Assay Kit (Cat. No. TDF100A).

Precautions and Disclaimer

For R&D use only. Not for drug, household, or other uses. Please consult the Safety Data Sheet for information regarding hazards and safe handling practices.

Storage/Stability

It is recommended to store A3306 at 2-8 °C.

References

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