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ProductInformation

α-Amylase from porcine pancreas

Product Number A 2643 Storage Temperature 2-8 °C

Product Description

Enzyme Commission (EC) Number: 3.2.1.1 CAS Number: 9000-90-2 Molecular Weight: 51-54 kDa.¹

 α -Amylase isolated from porcine pancreas is a glycoprotein.² It is a single polypeptide chain of approximately 475 residues containing 2 SH groups and four disulfide bridges and a tightly bound Ca²⁺ necessary for stability.^{3,4} Chloride ions are necessary for activity and stability⁵ The pH range for activity is 5.5 to 8.0, with the pH optimum at 7.⁶

 α -Amylase hydrolyzes the α -(1,4) glucan linkages in polysaccharides of three or more α -(1,4) linked D-glucose units. The α -(1,6) bond is not hydrolyzed. Starch or glycogen, the "natural" substrates, can be replaced to a limited extent by low molecular weight compounds.⁷

This product has been treated with diisopropyl fluorophosphate (DFP) and is suspended in 3.2 M $(NH_4)_2SO_4$, pH 6.1.

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.⁸ Another recommended storage condition is in 1 mM phosphate, pH 7.3, with 30 mM CaCl₂ at -15 °C.

References

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