**β-AMYLASE (Barley)**

*Non-recombinant*

**E-BARBL-50KU**

**EC:** 3.2.1.2  
**Synonyms:** beta-amylase; 4-alpha-D-glucan maltohydrolase  
**CAZy Family:** GH14  
**CAS:** 9000-91-3

Refer to the product lot number Certificate of Analysis for lot specific properties.

**PROPERTIES**

1. **ELECTROPHORETIC PURITY:**  
   - Single band on SDS-gel electrophoresis (MW ~ 58,300)  
   - Single major bands on isoelectric focusing (pI ~ 5.4 & 5.7)  
   - One minor band on isoelectric focusing (pI ~ 5.0)

2. **SPECIFICITY:**  
   Hydrolysis of α-1,4-D-glucosidic linkages in polysaccharides releasing maltose units from the non-reducing end.

3. **PHYSICOCHEMICAL PROPERTIES:**  
   Recommended conditions of use are at pH 6.0-7.0 and up to 60°C  
   - pH Optima: 6.0  
   - pH Stability: 4.5-8.0  
   - Temperature Optima: 60°C  
   - Temperature Stability: up to 60°C

4. **STORAGE CONDITIONS:**  
   The enzyme is supplied as an ammonium sulphate suspension containing 0.02% (w/v) sodium azide and should be stored at 4°C. For assay, this enzyme should be diluted in sodium phosphate buffer (200 mM), pH 6.0. **Swirl to mix the enzyme immediately prior to use.** This enzyme is also supplied in powder form (**E-BARBP**) at 20,000 International Units (starch substrate, as above) per gram.