

## β-AMYLASE (Barley) POWDER

08/23

**Non-recombinant****E-BARBP-2G (20 kU/g on starch)**

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:**

Before addition of BSA this enzymes appears as:

- Single band on SDS-gel electrophoresis (MW = 58,300)
- Two major bands on isoelectric focusing (pI's 5.4 & 5.7); minor band at pI 5.0
- Prepared from a crystalline enzyme

**2. 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: < 60°C

**3. STORAGE CONDITIONS:**

The enzyme is supplied as a powder freeze-dried in the presence of BSA, and should be stored below -10°C.

The enzyme, as supplied (in the presence of BSA) has an activity of 20,000 International Units per gram (on starch substrate, as above); (500 Betamyl-3 Units/g).

This activity is equal to 2,000° Lintner. **This enzyme is routinely used in AACC and ASBC methods to make β-Limit Dextrin for αα-amylase assay procedures.**