



α -AMYLASE (Porcine pancreatic) (Lot 201101A)

Non-Recombinant

E-PANAA-12G

08/21

EC: 3.2.1.1

Synonym: 4-alpha-D-glucan glucanohydrolase

CAZy Family: GH13

CAS: 9000-90-2

PROPERTIES

1. PURITY:

- ~ 75,000 U/g solid
- MW 51-54 Kd
- Partially purified; completely soluble in 10 mM salt solution

2. SPECIFIC ACTIVITY:

ca. 75,000 U/g (40°C, pH 6.9 on Ceralpha reagent)

One Unit of α -amylase is the amount of enzyme required to release one μ mole of *p*-nitrophenol from blocked *p*-nitrophenyl-maltoheptaoside per minute (in the presence of excess α -glucosidase) at pH 6.9 and 40°C.

3. PHYSICOCHEMICAL PROPERTIES:

pH Optima:	6.9
pH Stability:	4.5-8.0
Temperature Optima:	50°C
Temperature Stability:	< 40°C

4. STORAGE CONDITIONS:

The enzyme is supplied in powder form, which should be stored dry below -10°C. Allow bottle to warm to room temperature before opening.

This enzyme is recommended for use in the [Megazyme Integrated procedure for the measurement of Total Dietary Fiber](#).