



α -AMYLASE (*Porcine pancreas*) (Lot 161003b)

E-PANAA-9G

05/18

(EC 3.2.1.1) 4-alpha-D-glucan glucanohydrolase
CAZy Family: GH13

PROPERTIES

1. PURITY:

- Partially purified; completely soluble in 10 mM salt solution

2. ACTIVITY:

- 100,000 U/g solid
- MW 51-54 Kd

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:	53°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 Fibre](#) and the [Megazyme Resistant Starch kit](#) and Non-digestible Oligosaccharides (in preparation).