



AMYLOGLUCOSIDASE (*Rhizopus sp*; Lot 101101)

E-AMGPU

09/2011

(EC 3.2.1.3) 4-alpha-D-glucan glucohydrolase

CAZy: GH Family 15

PROPERTIES

1. ELECTROPHORETIC PURITY

- Single major band on isoelectric focusing (pI ~ 8.2); minor band at pH 8.0.
- Single band on SDS-gel electrophoresis (MW = 68,000)

2. SPECIFIC ACTIVITY AND LEVELS OF OTHER ACTIVITIES

| SUBSTRATE | ACTIVITY (U/mg) |
|--|--------------------|
| Starch (amyloglucosidase) | 42.0 |
| p-Nitrophenyl β -maltoside | 2.8 |
| Maltose 5.0 | |
| Ceralpha Reagent (for the measurement of α -amylase) | < 0.000001 |
| Barley Beta-Glucan (cellulase) | < 0.000001 |
| Wheat arabinoxylan (β -xylanase) | < 0.000001 |

3. PHYSICOCHEMICAL PROPERTIES

| | |
|------------------------|---------|
| pH Optima: | 4.5-5.0 |
| pH Stability: | 4.0-8.0 |
| Temperature Optima: | 60°C |
| Temperature Stability: | < 45°C |

4. STORAGE CONDITIONS

The enzyme is supplied as a freeze-dried powder, and should be stored at -20°C. This enzyme is recommended for use in all situations where a preparation free of α -amylase is required (e.g. in the Cereal α -amylase assay reagent).