



ALPHA-AMYLASE (*Porcine pancreas*) (Lot 100401a)

E-PANAA

07/2010

PROPERTIES

1. PURITY

- Partially purified; completely soluble in 10 mM salt solution.

2. ACTIVITY

- 150,000 U/g solid;
- 164.8 U/mg protein.
- 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 at -20°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/Resistant Starch/Non-digestible Oligosaccharides** (in preparation).