



## Product Information

### Malt amylase standard from *Hordeum vulgare*

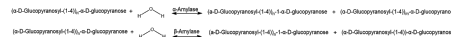
**Cat. No.:** X23-06-YM046

**Size:** 100 mL; 200 mL; 500 mL

**Enzyme Commission Number:** 3.2.1.1; 3.2.1.2

**Synonym:** α-Amylase: Melibiase; α-Galactoside galactohydrolase; Alpha-D-galactosidase; Alpha-galactoside galactohydrolase; β-Amylase: Beta-amylase; Saccharogen amylase

**This product is for research use only and is not intended for diagnostic use.**



#### Product Information

<b>Description</b>	α-Amylase plays a key part in starch degradation that attacks alpha bonds intact starch granules and soluble starch and produces glucose, maltose, and limited dextrin. β-Amylase possesses the effect of attacking the non-reducing end of starch to cleave β-maltose (two glucose units) by inversion.
<b>Source</b>	<i>Hordeum vulgare</i>
<b>Form</b>	Liquid
<b>Applications</b>	Malt amylase standard from <i>Hordeum vulgare</i> can be used as a standard in the determination of α-amylase and β-maltose.
<b>Storage</b>	Store at -20°C.