



## Product Information

### 1,4-a-D-Glucan maltohydrolase from sweet potato

**Cat. No.:** X23-06-YM169

**Size:** 25 KU; 50 KU; 75 KU

**Enzyme Commission Number:** 3.2.1.2

**Synonym:**  $\beta$ -Amylase

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

#### Product Information

<b>Description</b>	1,4-a-D-Glucan maltohydrolase from sweet potato is responsible for hydrolyzing (1→4)-alpha-D-glucosidic linkages in polysaccharides to remove successive alpha-maltose residues from the non-reducing ends of the chains.
<b>Molecular Weight</b>	30.5 kDa
<b>Unit Definition</b>	One unit releases 1mg of beta-maltose from starch in 3 minutes at 20°C, pH 4.8.
<b>Source</b>	Sweet potato
<b>Form</b>	Solid
<b>Purity</b>	≥95%
<b>Applications</b>	1,4-a-D-Glucan maltohydrolase from sweet potato is useful for its role as an industrial enzyme in the production of food and pharmaceuticals.
<b>Storage</b>	Store at 4°C.