



## Product Information

### High-temperature $\alpha$ -amylase from *Aspergillus niger*

**Cat. No.:** X23-06-YM183

**Size:** 250 g; 500 g; 1000 g

**Synonym:** Alpha-amylase

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

#### Product Information

<b>Description</b>	High-temperature $\alpha$ -amylase from <i>Aspergillus niger</i> rapidly hydrolyzes the refined $\alpha$ -1,4 glucosidic bonds of starch molecules, and arbitrarily cut off the short bond dextrans and a small number of oligosaccharides of different lengths from the inside of starch molecules, so that the viscosity of the starch slurry decreased rapidly under higher temperature conditions.
<b>Unit Definition</b>	One enzyme activity unit is the amount of enzyme required to liquefy 1mg of soluble starch in 1 minute at 70°C.
<b>Source</b>	<i>Aspergillus niger</i>
<b>Form</b>	White powder
<b>Applications</b>	High-temperature $\alpha$ -amylase from <i>Aspergillus niger</i> is applied in the detergent industry, fuel alcohol production, food, textile, and paper industries.
<b>Storage</b>	Store at 4°C.