



Product Information

High-temperature α -amylase from *Bacillus licheniformis*

Cat. No.: X23-06-YM184

Size: 50 mL; 100 mL; 250 mL

Synonym: Alpha-amylase

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

Product Information

Description	High-temperature α -amylase from <i>Bacillus licheniformis</i> rapidly hydrolyzes the refined α -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.
Unit Definition	One enzyme activity unit is the amount of enzyme required to liquefy 1mg of soluble starch in 1 minute at 70°C.
Source	<i>Bacillus licheniformis</i>
Form	Brown liquid
Applications	High-temperature α -amylase from <i>Bacillus licheniformis</i> is applied in the detergent industry, fuel alcohol production, food, textile, and paper industries.