

Amylase thermo

1,4- α -D-Glucan glucohydrolase
EC 3.2.1.1

Description:	Thermostable bacterial amylase for the cleavage of α -1,4-linkages in starch.
Origin:	<i>Bacillus licheniformis</i>
Application:	baker's trade, brewery, saccharification of starch, treatment of textiles
Activity:	> 40 000 U/ml (without Calcium) > 33 000 U/ml (with Calcium, 100 ppm) (methods: ASA Spezialenzyme GmbH)
Parameters of reaction:	<u>pH</u> optimum 5.5 – 6.5, active within 5.0 – 8.0 <u>temperature</u> optimum 85 – 90°C, active within 60 – 105°C The addition of calcium ($\text{Ca}(\text{OH})_2$, CaCl_2) stabilizes the enzyme at temperatures higher 60°C. Concentration of calcium about 50 – 100 ppm are recommended.
Order-No.:	3190
Form of delivery:	brown liquid with typical odour
Storage:	below 20°C, don't freeze