

Maltogenic Amylase

Product Information

Cat#	DIA-765
Descriptions	Maltogenic Amylase hydrolyzes starch molecules to predominantly produce maltose with weak transglycosylation activity, slows down starch retrogradation, and is widely utilized in the baking industry and production of slowly digestible starch products.
Applications	Maltogenic Amylase is widely applied in maltose content detection kits and starch product quality assay reagent development.
CAS No.	9000-92-4
Enzyme Source	Bacillus subtilis
Storage	Storage at 0-25°C in a dry environment, out of direct sunlight, 24 months.