Creative Enzymes
Diagnostic Enzymes

Alpha-Glucosidase (Yeast Maltase)

Product Information

Cat#	DIA-501
Source	Yeast
Description	High purity α-glucosidase (yeast maltase) for use in research, biochemical enzyme assays and in vitro diagnostic analysis.
Form	Suspension
ECNumber	3.2.1.20
Activity	~ 120 U/mg (40 °C, pH 6.8 on pNP-α-Glucosidase)
CAS No.	9001-42-7
Optimum temperature	40 °C
Stability	> 1 year under recommended storage conditions
Unit Definition	One unit of α-glucosidase activity is defined as the amount of enzyme required to produce one µmole of p-nitrophenol from pNP-α-Glucosidase (10 mM) in sodium phosphate buffer (100 mM), pH 6.8 at 40 °C.
Storage	2–8 °C
Synonyms	α-glucosidase; α-D-glucoside glucohydrolase
Buffer	3.2 M ammonium sulphate
Applications	Applications in carbohydrate research and in the food and feeds, brewing and biofuels industries.
Molecular Weight	52000 Da
Concentration	~ 1000 U/mL
Specificity	Hydrolysis of terminal, non-reducing (1,4)-linked α-D-glucose residues with release of D-glucose.

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