

Product Information

a-Amylase from Porcine Pancreas

A3176

Storage Temperature 2–8 °C CAS RN 9000-90-2

EC 3.2.1.1

Synonym: 1,4-a-D-glucan-glucanohydrolase

Product Description

a-Amylase isolated from porcine pancreas is a glycoprotein. It is a single polypeptide chain of approximately 475 residues, containing 2 SH groups and four disulfide bridges and a tightly bound Ca^{2+} necessary for stability. Chloride ions are necessary for activity and stability. The pH range for activity is 5.5-8.0, with the pH optimum at 7.5

a-Amylase hydrolyzes the $a(1\rightarrow 4)$ glucan linkages in polysaccharides of three or more $a(1\rightarrow 4)$ linked D-glucose units. The $a(1\rightarrow 6)$ bond is not hydrolyzed. To a limited extent, low molecular weight polysaccharides can be substituted for the natural substrates, starch, or glycogen.⁶

Molecular mass: 51-54 kDa.7

The crystal structure of a-amylase from porcine pancreas has been published.8

Unit Definition: One unit will liberate 1.0 mg of maltose from starch in 3 minutes at pH 6.9 at 20 °C.

Components

This product contains approximately 90% lactose by weight.

Preparation Instructions

We do not run a separate solubility test for this product. One publication reports preparation of solutions of this product at 0.5 mg/mL in phosphate-buffered saline (20 mM sodium phosphate, pH 6.9, plus 6 mM NaCl).⁹

Storage/Stability

Store the product at 2–8 °C. Solutions of a-amylase in 25 mM Trizma $^{\odot}$ -HCl, pH 7.5, with 100 mM KCl are stable at 0 °C or -20 °C for at least 9 days. Solutions in 1 mM phosphate, pH 7.3, with 30 mM CaCl₂ may be stored at -15 °C. 10

Precautions and Disclaimer

This product is for R&D use only, not for drug, household, or other uses. Please consult the safety data sheet for information regarding hazards and safe handling practices.



References

- 1. Beaupoil-Abadie, B. et al., Biochim. Biophys. Acta, 297(2), 436-440 (1973).
- 2. Granger, M. et al., FEBS Lett., 56(2), 189-193 (1975).
- 3. Steer, M.L. et al., Biochim. Biophys. Acta -Enzymology, 334(2), 389-397 (1974).
- 4. Levitzki, A., and Steer, M.L., Eur. J. Biochem., 41(1), 171-180 (1974).
- 5. Thoma, J.A. et al., in The Enzymes, 3rd ed., Vol. V (Boyer, P.D., ed.), Academic Press (New York, NY), pp. 115-189 (1971).
- 6. Enzyme Handbook, Vol. II, Barman, T.E., Springer-Verlag (Berlin-Heidelberg, Germany), pp. 560-561 (1969).
- 7. Cozzone, P. et al., Biochim. Biophys. Acta, 207(3), 490-504 (1970).
- 8. Buisson, G. et al., EMBO J., 6(13), 3909-3916 (1987)
- 9. Irondi, F.A. et al., Food Sci. Nutr., 5(2), 233-242 (2017).
- 10. Enzyme Handbook, Vol. 4, Schomburg, D., and Salzmann, M., Springer-Verlag (Berlin-Heidelberg, Germany), EC 3.2.1.1, p. 7 (1991).

Notice

We provide information and advice to our customers on application technologies and regulatory matters to the best of our knowledge and ability, but without obligation or liability. Existing laws and regulations are to be observed in all cases by our customers. This also applies in respect to any rights of third parties. Our information and advice do not relieve our customers of their own responsibility for checking the suitability of our products for the envisaged purpose.

The information in this document is subject to change without notice and should not be construed as a commitment by the manufacturing or selling entity, or an affiliate. We assume no responsibility for any errors that may appear in this document.

Technical Assistance

Visit the tech service page at SigmaAldrich.com/techservice.

Terms and Conditions of Sale

Warranty, use restrictions, and other conditions of sale may be found at SigmaAldrich.com/terms.

Contact Information

For the location of the office nearest you, go to SigmaAldrich.com/offices.

