

Glucoamylase from Rhizopus sp.

Product Code: 172628

EC no: 3.2.1.3

SKU: 172628

Category: [Enzymes](#)

PRODUCT DESCRIPTION

SPECIFICATIONS:

EC 3.2.1.3

Product name: 1,4- α -D-Glucan glucohydrolase

Appearance: white amorphous powder lyophilized

Activity: Grade I, 30 U/mg-solid or more

Stability: Stable at - 20 °C for at least 12 months

Molecular weight: Approx. 70,000

Michaelis constants: $11 \pm 1.1 \times 10^{-4}$ M (Maltose), $3.6 \pm 0.51 \times 10^{-4}$ M (Maltotriose), $2.5 \pm 0.33 \times 10^{-4}$ M (Maltotetraose), $1.6 \pm 0.02 \times 10^{-4}$ M (Maltopentaose)

Optimum pH: 4.5 - 5.0

Optimum temperature: 60°C

pH Stability: pH 4.0–8.5 (25°C, 20hr)

Thermal stability: Below 45 °C (pH 5.5, 10min)

Substrate specificity: The enzyme specifically hydrolyzes soluble starch amylopectin, glycogen, α -or β -limit dextrin, amylose, maltooligosaccharides and panose.