

**Glucoamylase from Rhizopus sp.**

**Product Code:** 172628

**EC no:** 3.2.1.3

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**SKU:** 172628

**Category:** [Enzymes](#)

## PRODUCT DESCRIPTION

### SPECIFICATIONS:

#### EC 3.2.1.3

**Product name:** 1,4- $\alpha$ -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,  $\alpha$ -or $\beta$ -limit dextrin, amylose, maltooligosaccharides and panose.