CREATIVE BIOMART®
Assay Kit

Alpha-Amylase Activity Assay Kit

Product Information

Product Overview

Significance of Measurement: Amylases include a- and β-amylases. a-Amylase (EC 3.2.1.1) randomly hydrolyzes a-1,4-glycosidic bonds in starch to produce reducing sugars and decreases starch viscosity, hence its designation as a liquefying enzyme.
Principle of Measurement: Amylase hydrolyzes starch to generate reducing sugars, which react with 3,5-dinitrosalicylic acid (DNS) to form a brown-red product with absorption at 540 nm. Enzyme activity is calculated based on the rate of absorbance increase. β-Amylase can be inactivated at 70 °C for 15 min, allowing selective measurement of a-amylase.

Size

100t/48s

Storage

Store at 2–8 °C. Shelf life: 6 months.

Detection method Spectrophotometer/Microplate Reader

Materials Required but Not Supplied

Visible spectrophotometer or microplate reader, constant-temperature water bath, benchtop centrifuge, adjustable pipettes, quartz cuvettes or 96-well plates, mortar, and distilled water.

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