CREATIVE BIOMART®
Assay Kit

Beta-Amylase Activity Assay Kit

Product Information

Product Overview

Significance of the Assay:
Amylase is responsible for the hydrolysis of starch and mainly includes a-amylase and β-amylase. β-Amylase (EC 3.2.1.2) acts randomly on the a-1,4-glycosidic bonds in starch, producing reducing sugars such as glucose, maltose, maltotriose, and dextrin.
Assay Principle:
Reducing sugars reduce 3,5-dinitrosalicylic acid (DNS) to form a brownish-red substance. a-Amylase is acid-labile, whereas β-amylase is heat-labile. Based on these properties, inactivating one of them allows the activity of the other amylase to be determined.

Size

50t/24s

Storage

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

Detection method Spectrophotometer

Materials Required but Not Supplied

UV–visible spectrophotometer or microplate reader, benchtop centrifuge, adjustable pipettes, quartz cuvettes or 96-well plates, and distilled water.

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