

α-Amylase Assay Kit

Cat. No. Kit-2470 **Lot. No.** (See product label)

SPECIFICATION

Product Overview

AMYLASE belongs to the family of glycoside hydrolase enzymes that break down starch into glucose molecules by acting on α-1,4-glycosidic bonds. The α-amylases (EC 3.2.1.1) cleave at random locations on the starch chain, ultimately yielding maltotriose and maltose, glucose and "limit dextrin" from amylose and amylopectin. In mammals, α-amylase is a major digestive enzyme. Increased enzyme levels in humans are associated with salivary trauma, mumps due to inflammation of the salivary glands, pancreatitis and renal failure. Simple, direct and automation-ready procedures for measuring amylase activity are very desirable. The α-amylase assay method involves two steps: (1). α-amylase in the sample hydrolyzes starch and the product is rapidly converted to glucose by α-glucosidase and hydrogen peroxide by glucose oxidase; (2). hydrogen peroxide concentration is determined with a colorimetric reagent.

Storage 4, -20°C

Shipping On Ice

Size 100 tests

Detection method OD585nm

Compatible Sample Types Blood, saliva, urine, agriculture etc

Features & Benefits Sensitive and accurate. Linear detection range 0.3 to 50 U/L α-amylase in 96-well

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plate assay.

Convenient. The procedure involves adding a single working reagent, incubation for 15 min, followed by the detection reagent and a 20-min incubation and reading the optical density at 585 nm.

Assay time	40 min
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Sensitivity	0.3 U/L
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