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Certificate of Analysis

Product Name: α-Amylase, heat-stable solution, for use in Total Dietary Fiber Assay, TDF-100A

 Product Number :
 A3306-10ML

 Batch Number :
 0000382532

 Source Batch :
 SLCN4587

 CAS Number :
 9000-85-5

 MDL Number :
 MFCD00081319

 Storage Temperature :
 +2°C to +8°C

 Quality Release Date :
 26 Sep 2022

Test	Specification	Result
Appearance (Turbidity)	Clear	Clear
Appearance (Color)	Light Brown-Yellow to Very Dark	Light Brown-Yellow
	Brown-Yellow	
Appearance (Form)	Liquid	Liquid
mg protein/ml	37 - 60	44
Protein by biuret with TCA precipitation		
Enzymatic Activity (Un/mL)	20000 - 60000	30788
One unit will hydrolyze 1.0 mg of maltose from starch in 3 minutes at pH 6.9 at 20°C.		
Suitability	Suitable	Suitable
Suitable for use in the total dietary fiber assay kit.		

f. Yaramaree

Jagodige Yasomanee, Supervisor

Quality Assurance St. Louis, Dekalb

US

Sigma-Aldrich warrants, that at the time of the quality release or subsequent retest date this product conformed to the information contained in this publication. The current Specification sheet may be available at Sigma-Aldrich.com. For further inquiries, please contact Technical Service. Purchase must determine the suitability of the product for its particular use. See reverse side of website or packing slip for additional terms and conditions of sale



