

Toutes les
photos (3)

Documents



FDS



COO/COA



Fiche des
caractéristiques

Plus de
documents »

S2004 ► Sigma-Aldrich.

Starch from potato

★★★★★ (0)

Soluble

Formule linéaire:

$(C_6H_{10}O_5)_n$

Numéro CAS:

9005-25-8

Numéro EC:

232-679-6

Numéro MDL:

MFCD00082026

ID de substance PubChem:

24899505

NACRES:

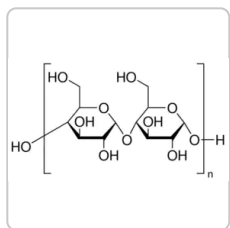
NA.21

Référence	Conditionnement	Disponibilité		Prix	Quantité
S2004-500G	500 G	✓ Only 6 left in stock (more on the way)	Détails...	106,00 €	- +
S2004-1KG	1 KG	✓ Disponible pour expédition le 10 octobre 2022	Détails...	195,00 €	- +

Demander une commande en gros

Ajouter au panier

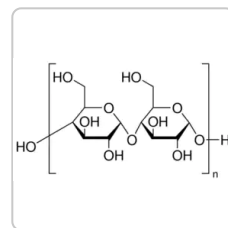
PRODUITS RECOMMANDÉS



Sigma-Aldrich

S9765**Starch, soluble**

ACS reagent

[Consulter le prix et la disponibilité](#)

Sigma-Aldrich

S4251**Starch from potato**

Powder

[Consulter le prix et la disponibilité](#)

PROPRIÉTÉS

Source biologique	potato
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Niveau de qualité	200
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Forme	powder
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Vous recherchez des produits similaires ? Visitez [Guide de comparaison des produits](#)

DESCRIPTION

Description générale

Starch is a carbohydrate reserve in plants and a major source of energy for humans. In plants, starch is found in chloroplasts of leaf and in the amyloplasts of tuber and seeds. Structurally, starch consists of two major polysaccharides, namely amylose and amylopectin. Both consists of chains of -(1,4)-linked D-glucose residues interconnected through -(1,6)-glycosidic linkages. Potato starch is superior to others, functionally, because of its low lipid level. Nutritional composition of starch comprises of rapidly digestible starch, slowly digestible starch, and resistant starch (RS). Amylases are the starch degrading enzymes. Starch digestibility affects the blood glucose levels and is controlled by factors like carbohydrate contents of foods, nutritional composition of starch and cooking foods. Inhibition of pancreatic amylase is of therapeutic importance for delaying starch digestion, to prevent postprandial hyperglycemia. Food industries use starch as thickening agent.

Application

Starch from potato has been used as a substrate for α -amylase inhibition assay, by use of raw and cooked food samples and aerial parts of *Trichosanthes cucumerina* Linn, as a substrate to determine SusG activity, in animal gut microbiota activity using DNSA assay.

Conditionnement

500 g in poly bottle

1 kg in poly bottle

INFORMATIONS SUR LA SÉCURITÉ

Code de la classe de stockage

11 - Combustible Solids

WGK

nwg

Flash Point(F)

Not applicable

Point d'éclair C

Not applicable

DOCUMENTATION

Certificat d'analyse

Saisir un numéro de lot pour rechercher un certificat d'analyse (COA).

Numéro de lot

e.g. 023J5431

Comment saisir un numéro de lot (COA)

Rechercher

Certificat d'origine

Saisir un numéro de lot pour rechercher un certificat d'origine (COO).

Numéro de lot

e.g. 023J5431

Comment saisir un numéro de lot (COO)

Rechercher

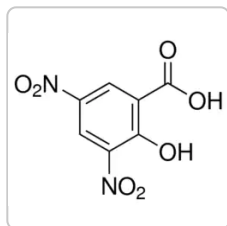
Plus De Documents

Spectra - ATR-IR

Structure Search

FDS

LES CLIENTS ONT ÉGALEMENT CONSULTÉ



Sigma-Aldrich

D0550

3,5-Dinitrosalicylic acid

used in colorimetric determination of reducing sugars

[Consulter le prix et la disponibilité](#)



Millipore

1.01252

Starch

soluble GR for analysis ISO

[Consulter le prix et la disponibilité](#)

QUESTIONS FRÉQUEMMENT POSÉES (FAQ)

Which document(s) contains shelf-life or expiration date information for a given product?

If available for a given product, the recommended re-test date or the expiration date can be found on the Certificate of Analysis.

How do I get lot-specific information or a Certificate of Analysis?

The lot specific COA document can be found by entering the lot number above under the "Documents" section.

How do I find price and availability?

There are several ways to find pricing and availability for our products. Once you log onto our website, you will find the price and availability displayed on the product detail page. You can contact any of our Customer Sales and Service offices to receive a quote. USA customers: 1-800-325-3010 or view [local office numbers](#).

What is the Department of Transportation shipping information for this product?

Transportation information can be found in Section 14 of the product's (M)SDS. To access the shipping information for this material, use the link on the product detail page for the product.

Is Product S2004, soluble starch, suitable for alpha-Amylase detection?

We have not found S2004 to be suitable for this application.

What concentration of Product S2004, soluble starch, would I use for a 50 % inhibition with α mannoside?

50% inhibition is observed at 10 - 25 ng/ml per Australian Journal of Chemistry v. 32, 2257 (1979).

My question is not addressed here, how can I contact Technical Service for assistance?

Ask a Scientist [here](#).

ARTICLES REVUS PAR DES PAIRS

Comparative Analysis of Nutritional and Bioactive Properties of Aerial Parts of Snake Gourd (*Trichosanthes cucumerina* Linn.)

Liyanage R, et al.

International journal of food science, 2016 (2016)

Extraction and Optimization of Potato Starch and Its Application as a Stabilizer in Yogurt Manufacturing

Altemimin AB

Foods (Basel, Switzerland), 7(2), 14-14 (2018)

Starch: as simple as A, B, C?

Wang TL, et al.

Journal of Experimental Botany, 49(320), 481-502 (1998)

Starch Hydrolysis, Polyphenol Contents, and In Vitro Alpha Amylase Inhibitory Properties of Some Nigerian Foods As Affected by Cooking

Saidu S, et al.

Frontiers in nutrition, 4, 60-60 (2017)

Understanding starch structure: Recent progress

Bertoft E

Agronomy, 7(3), 56-56 (2017)

[Afficher tous les articles scientifiques apparentés](#)

PROTOCOLES ET ARTICLES SCIENTIFIQUES

Protocoles

Enzymatic Assay of Pectinase

Objective: To standardize a procedure for determining the enzymatic activity of Pectinase.

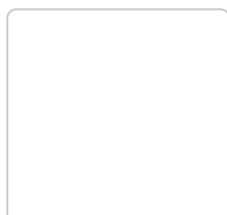
Enzymatic Assay of Amyloglucosidase (EC 3.2.1.3)

This procedure may be used for the determination of Amyloglucosidase activity using starch as the substrate.

Enzymatic Assay of α -Amylase (EC 3.2.1.1)

Follow our procedure for the determination of alpha-Amylase activity. This enzymatic assay of α -Amylase guides you through the entire process and necessary calculations.

PRODUITS CONSULTÉS RÉCEMMENT

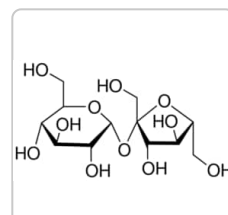


Sigma-Aldrich

S200HR

Sephacryl®

200-HR, MW range 5-250 kDa (globular proteins), MW range 1-80 kDa (dextrans)



Sigma-Aldrich

S1888

Sucrose

BioReagent, suitable for cell culture, suitable for insect cell culture, $\geq 99.5\%$ (GC)

[Consulter le prix et la disponibilité](#)[Consulter le prix et la disponibilité](#)

Évaluations

[Soyez le premier à donner votre avis sur ce produit](#)

Questions

[Soyez le premier à poser une question](#)

SERVICE TECHNIQUE

Notre équipe de scientifiques dispose d'une expérience dans tous les secteurs de la recherche, notamment en sciences de la vie, science des matériaux, synthèse chimique, chromatographie, analyse et dans de nombreux autres domaines..

[Contacter notre Service technique](#)

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