

β1, 3-N-Acetylhexaminyltransferase

Product Information

Cat#	DIA-917
Descriptions	β1, 3-N-acetylhexaminyltransferase mediates the addition of N-acetylhexosamine residues through β-1,3 linkages to extend glycan backbones, participates in bacterial lipopolysaccharide glycan chain assembly and mammalian poly-lactosamine elongation, and serves as a key enzyme for complex oligosaccharide backbone construction.
Applications	β1, 3-N-acetylhexaminyltransferase is used for glycan backbone extension detection kits and poly-lactosamine chain assembly assay reagent development.
Features	1.Improve dough performance and increase baking volume. 2.Increase the ductility of the dough, improve breakage and slag drop. 3.Improve internal organization, make product fine and uniform, soft and elastic. 4.Replace chemical modifiers. 5.Natural and safe: Xylanase is derived from a protein with catalytic function in the body. 6.Easy to use: good fluidity, easy to disperse and integrate into existing formula. 7.Remarkable effect: small dosage and reduce addition of chemicals.
CAS No.	37277-64-8
Enzyme Commission Number	EC 2.4.1.56
Enzyme Source	E. coli recombinant β1,3-N-acetylhexosaminyltransferase from Neisseria meningitides.
Synonyms	LgtA
Activity Definition	One unit is defined as the amount of enzyme that catalyzes the formation of 1 μmol of GlcNAcβ1,3Lac from UDP-GlcNAc and lactose per min at 37 °C.
Usage & Dosage	Used in flour, bakery, maltose and maltose syrup industries; general recommended addition level is 5-500ppm, depending on actual production.