

Exo-Inulinase from *Aspergillus niger*

Product Information

Cat#	DIA-525
Source	<i>Aspergillus niger</i>
Description	High purity recombinant exo-inulinase (<i>Aspergillus niger</i>) for use in research, biochemical enzyme assays and in vitro diagnostic analysis.
Form	Suspension
ECNumber	3.2.1.80
Activity	~ 1,600 U/mg (60 °C, pH 4.5 on kestose) ~ 800 U/mg (40 °C, pH 4.5 on kestose)
CAS No.	37288-56-5, 9001-57-4
Optimum temperature	60 °C
Stability	> 1 year under recommended storage conditions
Unit Definition	One unit of exo-inulinase activity is defined as the amount of enzyme required to release one μ mole of β -D-fructose reducing-sugar equivalents per minute from kestose (5 mg/mL) in sodium acetate buffer (100 mM), at pH 4.5 at 40 °C.
Storage	2–8 °C
Synonyms	Fructan β -fructosidase; β -D-fructan fructohydrolase; β -fructofuranosidase; β -D-fructofuranoside fructohydrolase
Buffer	3.2 M ammonium sulphate
Applications	Applications established in food industry for fructose syrup production and in the analysis industry for the measurement of fructans and inulins.
Molecular Weight	58400 Da
Concentration	~ 2,000 U/mL (40 °C, pH 4.5 on kestose)
Specificity	EC 3.2.1.80: Hydrolysis of terminal, non-reducing (2,1)- and (2,6)-linked β -D-



Creative Enzymes

Diagnostic Enzymes

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fructofuranose residues in fructans.

EC 3.2.1.26: Hydrolysis of terminal, non-reducing β -D-fructofuranoside residues in β -D-fructofuranosides.
