

Lyophilized Endo-Inulinase and Exo-Inulinase Mixture

Product Information

Cat#	DIA-528
Source	Aspergillus sp.
Description	Lyophilized endo-inulinase and exo-inulinase mixture for use in research, biochemical enzyme assays and analytical testing applications.
Form	Lyophilized powder
Unit Definition	Endo-inulinase: One unit of endo-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 inulin (20 mg/mL) in sodium acetate buffer (100 mM), pH 4.5. Exo-inulinase: 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	Below -10 °C
Synonyms	Endo-inulinase: 1- β -D-fructan fructanohydrolase Exo-inulinase: fructan β -fructosidase
Enzyme Commission Number	EC 3.2.1
Stability	> 1 year under recommended storage conditions
Optimum pH	4.5
Optimum temperature	40 °C