

Liquid Ultrapure Recombinant Endo-Inulinase and Exo-Inulinase Mixture

Product Information

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| Cat# | DIA-529 |
| Source | Aspergillus niger |
| Description | Liquid ultrapure endo-inulinase and exo-inulinase mixture for use in research, biochemical enzyme assays and analytical testing applications. |
| Form | Solution |
| CAS No. | 9001-57-4, 9025-67-6, 37288-56-5 |
| 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 | 60 °C |
| Buffer | 50% (v/v) glycerol plus 0.02% sodium azide |
| Applications | Applications in carbohydrate research and in the food industry. |