

## Pullulanase M1 from *Klebsiella planticola*

### Product Information

<b>Cat#</b>	DIA-538
<b>Source</b>	<i>Klebsiella planticola</i>
<b>Description</b>	High purity pullulanase M1 ( <i>Klebsiella planticola</i> ) for use in research, biochemical enzyme assays and in vitro diagnostic analysis.
<b>Form</b>	Solution
<b>Activity</b>	~ 30 U/mg (40 °C, pH 5.0 on pullulan)
<b>CAS No.</b>	9075-68-7
<b>Optimum temperature</b>	40 °C
<b>Stability</b>	> 1 year under recommended storage conditions
<b>Unit Definition</b>	One unit of pullulanase activity is defined as the amount of enzyme required to release one µmole of glucose reducing-sugar-equivalents per minute from pullulan (5 mg/mL) in sodium acetate buffer (100 mM), pH 5.0 at 40 °C.
<b>Storage</b>	2–8 °C
<b>Synonyms</b>	Pullulanase; pullulan 6- $\alpha$ -glucanohydrolase
<b>Buffer</b>	3.2 M ammonium sulphate
<b>Applications</b>	Applications in the cereals, food and feeds industries particularly in starch saccharification and production of high glucose or maltose syrups.
<b>Molecular Weight</b>	109000 Da
<b>Concentration</b>	~ 650 U/mL
<b>Specificity</b>	Hydrolysis of (1,6)- $\alpha$ -D-glucosidic linkages in pullulan, amylopectin and glycogen, and in the $\alpha$ - and $\beta$ -limit dextrans of amylopectin and glycogen.