

High Purity Pullulanase from *Bacillus licheniformis*

Product Information

Cat#	DIA-539
Source	<i>Bacillus licheniformis</i>
Description	High purity pullulanase M from <i>Bacillus licheniformis</i> for use in research, biochemical enzyme assays and in vitro diagnostic analysis.
Form	Suspension
CAS No.	9075-68-7
Activity	~ 78 U/mg (40 °C, pH 5.0 on pullulan)
Unit Definition	One unit of pullulanase M2 activity is defined as the amount of enzyme required to release one μ mole of glucose reducing-sugar-equivalents per minute from pullulan (10 mg/mL) in sodium acetate buffer (100 mM), pH 5.0 at 40 °C.
Storage	2–8 °C
Synonyms	Pullulanase; pullulan 6- α -glucanohydrolase
Stability	> 1 year under recommended storage conditions
Optimum temperature	55 °C
Buffer	3.2 M ammonium sulphate
Applications	Applications in the cereals, food and feeds industries particularly in starch saccharification and production of high glucose or maltose syrups.
Molecular Weight	113000 Da
Concentration	~ 1000 U/mL
Specificity	Hydrolysis of (1,6)- α -D-glucosidic linkages in pullulan, amylopectin and glycogen, and in the α and β -limit dextrins of amylopectin and glycogen.