

Sucrase from Yeast

Product Information

Cat#	DIA-540
Source	Yeast
Description	High purity sucrase (from yeast) for use in research, biochemical enzyme assays and analytical testing applications.
Form	Powder
ECNumber	3.2.1.20
Activity	~ 20 U/mg (30°C, pH 6.8 on sucrose)
Optimum temperature	30 °C
Stability	> 1 year under recommended storage conditions
Unit Definition	One unit of sucrase activity is defined as the amount of enzyme required to release one µmole of glucose per minute from sucrose (10 mM) in sodium maleate buffer (100 mM), pH 6.8 at 30°C.
Storage	Below -10 °C
Synonyms	Sucrase/invertase; α-glucosidase; α-D-glucoside glucohydrolase
Applications	Applications for the removal of sucrose in various analytical procedures in the cereals, food and feeds, fermentation and beverage industries.
Molecular Weight	62000 Da
Specificity	Hydrolysis of terminal, non-reducing (1,4)-linked α-D-glucose residues with release of D-glucose.