

Native Sweet almond β -Glucosidase

Product Information

Cat#	DIA-195
Abbr	β -Glucosidase (Sweet almond)
Alias	elaterase
Similar	β -Glucosidase
Source	Sweet almond
Description	Beta-glucosidase is a glucosidase enzyme that acts upon β 1- \rightarrow 4 bonds linking two glucose or glucose-substituted molecules (i.e., the disaccharide cellobiose). It is one of the cellulases, enzymes involved in the decomposition of cellulose and related polysaccharides; more specifically, an exocellulase with specificity for a variety of beta-D-glycoside substrates. It catalyzes the hydrolysis of terminal non-reducing residues in beta-D-glucosides with release of glucose.
Applications	This enzyme is useful for structural investigations of carbohydrates and for the enzymatic determination of α -amylase when coupled with α -glucosidase in clinical analysis.
Appearance	Light yellow amorphous powder, lyophilized
Form	Freeze dried powder
Enzyme Commission Number	EC 3.2.1.21
Activity	10U/mg-solid or more (containing approx. 50% of BSA)
CAS No.	9001-22-3
Contaminants	α -Amylase < 5.0 \times 10 ⁻⁴ %
Molecular Weight	approx. 110 kDa
Isoelectric point	7.3
pH Stability	pH 6.0-9.0 (25°C, 64hr)

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Michaelis Constant	$2.8 \times 10^{-3} \text{M}$ (p-Nitrophenyl- β -D-glucopyranoside), $3.3 \times 10^{-3} \text{M}$ (2,4-Dichlorophenyl- β -D-glucopyranoside)
Structure	2 subunits per mol of enzyme
Optimum pH	5.5
Optimum temperature	50-55°C
Thermal stability	below 50°C (pH 7.3, 1hr)
Stability	Stable at -20°C for at least 6 months (A decrease in activity of ca. 10% may occur at 5°C within 6 months)
Stabilizers	Bovine serum albumin (BSA), glutathione (reduced)
Synonyms	EC 3.2.1.21; gentiobiase; cellobiase; emulsin; elaterase; aryl-beta-glucosidase; beta-D-glucosidase; beta-glucoside glucohydrolase; arbutinase; amygdalinase; p-nitrophenyl beta-glucosidase; primeverosidase; amygdalase; linamarase; salicilinase; beta-1,6-glucosidase.