

β-Glucosidase from Sweet almond

**Product Code:** 174605

**EC:** 3.2.1.21

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**SKU:** 174605

**Category:** [Enzymes](#)

## PRODUCT DESCRIPTION

## SPECIFICATIONS

**EC 3.2.1.21**

Product name: b-D-glucoside glucohydrolase

Appearance: Light yellow amorphous powder lyophilized

Activity: Grade II, 10 U/mg-solid or more (containing approx. 50% of BSA)

Contaminant: α-Amylase  $\leq 5.0 \times 10^{-4}$  %

Stabilizers: Bovine serum albumin (BSA), glutathione (reduced)

Stability: Stable at  $\pm 20^{\circ}\text{C}$  for at least 12 months

Molecular weight: approx. 110,000

Isoelectric point : 7.3

Michaelis constants:  $2.8 \times 10^{-3}$  M (p-Nitrophenyl- $\beta$ -D-glucopyranoside),  $3.3 \times 10^{-3}$  M (2,4-Dichlorophenyl- $\beta$ -D-glucopyranoside)

Structure 2 subunits per mol of enzyme

Optimum pH: 5.5

Optimum temperature: 50–55°C

pH Stability: pH 6.0–9.0 (25°C, 64hr)

Thermal stability: below 50°C (pH 7.3, 1hr)