

β-Glucosidase from Sweet almond

Product Code: 174605

EC: 3.2.1.21

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: 2.8×10^{-3} M (p-Nitrophenyl- β -D-glucopyranoside), 3.3×10^{-3} M (2,4-Dichlorophenyl- β -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)