

Invertase from Candida sp.

Product Code: 172645

EC no: 3.2.1.26

SKU: 172645

Category: [Enzymes](#)

PRODUCT DESCRIPTION

SPECIFICATIONS:

EC 3.2.1.26

Product name: β -D-fructofuranoside fructohydrolase

Appearance: white amorphous powder lyophilized

Activity: Grade I, 100.0 U/mg-solid or more (containing approx.70% of stabilizers)

Stabilizers: KH₂PO₄

Stability: Stable at - 20 °C for at least 12 months

Molecular weight: Approx. 260,000

Michaelis constants: 1.5×10⁻²M (Saccharose)

Structure: Glycoprotein containing ca. 50% of carbohydrates

Optimum pH: 3.5 – 4.0

Optimum temperature: 60 - 70°C

pH Stability: pH 4.0 – 6.0 (50°C, 10min)

Thermal stability: Below 60 °C (pH 4.5, 10min)

Activity: The enzyme hydrolyzes saccharose and raffinose, but does not hydrolyze inulin and melezitose.)