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.)