

Native *Candida utilis* Invertase

Cat. No. NATE-0358

Lot. No. (See product label)

Introduction

Description Invertase is an enzyme that catalyzes the hydrolysis (breakdown) of sucrose (table sugar). The resulting mixture of fructose and glucose is called inverted sugar syrup. Related to invertases are sucrases. Invertases and sucrases hydrolyze sucrose to give the same mixture of glucose and fructose. Invertases cleave the O-C (fructose) bond, whereas the sucrases cleave the O-C (glucose) bond. Typically used in manufacturing confectionaries, dietary supplements, and other food grade applications.

Applications This enzyme is useful for enzymatic determination of saccharose and for the structure investigation of carbohydrates containing β -D-fructofuranoside residue.

Synonyms EC 3.2.1.26; invertase; saccharase; glucosucrase; β -h-fructosidase; β -fructosidase; invertin; sucrase; maxinvert L 1000; fructosylinvertase; alkaline invertase; acid invertase; β -fructofuranosidase; β -D-fructofuranoside fructohydrolase; 9001-57-4

Product Information

Source *Candida utilis*

EC Number EC 3.2.1.26

CAS No. 9001-57-4

Molecular Weight mol wt ~260 kDa

Activity > 300 units/mg solid

pH Stability pH 4.0-6.0 (50°C, 10min)

Optimum pH 3.5-4.0

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

Optimum temperature 60-70°C

Michaelis Constant 1.5×10^{-2} M (Saccharose)

Structure Glycoprotein containing ca. 50% of carbohydrates

Unit Definition One unit will hydrolyze 1.0 μ mole of sucrose to invert sugar per min at pH 4.5 at 55°C.

Storage and Shipping Information

Storage -20°C