

## Xylanase 2, thermostable, Recombinant

Cat. No. NATE-0737

Lot. No. (See product label)

### Introduction

**Description** Xylanase is the name given to a class of enzymes which degrade the linear polysaccharide beta-1,4-xylan into xylose, thus breaking down hemicellulose, one of the major components of plant cell walls. As such, it plays a major role in micro-organisms thriving on plant sources for the degradation of plant matter into usable nutrients. Xylanases are produced by fungi, bacteria, yeast, marine algae, protozoans, snails, crustaceans, insect, seeds, etc., (mammals do not produce xylanases).

**Applications** Expression of Xylanase 2 was shown to be induced in *Trichoderma reesei* when grown in the presence of xylan, xylobiose, sophorose, and cellobiose.

**Synonyms** EC 3.2.1.8; endo-(1→4)-β-xylan 4-xylanohydrolase; endo-1,4-xylanase; xylanase; β-1,4-xylanase; endo-1,4-xylanase; endo-β-1,4-xylanase; endo-1,4-β-D-xylanase; 1,4-β-xylan xylanohydrolase; β-xylanase; β-1,4-xylan xylanohydrolase; endo-1,4-β-xylanase; β-D-xylanase; endo-1,4-β-xylanase; 9025-57-4

### Product Information

**Source** E. coli

**Form** liquid; Supplied as a solution in 50 mM Tris-HCl, pH 7.5, 100 mM NaCl, and 25% glycerol.

**EC Number** EC 3.2.1.8

**CAS No.** 9025-57-4

**Molecular Weight** mol wt 36 kDa

**Purity** > 90% (SDS-PAGE)

**Concentration** > 20 mg protein/mL (Bradford)

**Unit Definition** One unit will produce 1 μmole of reducing sugar (measured as xylose) from xylan per minute at pH 5.8 at 70°C.

### Storage and Shipping Information

**Storage** 2-8°C