Creative Enzymes®

inulin fructotransferase (DFA-III-forming)

Cat. No. EXWM-5093

Lot. No. (See product label)

Introduction

Description This enzyme, like EC 4.2.2.16 [levan fructotransferase (DFA-IV-forming)] and EC 4.2.2.17 [inulin fructotransferase (DFA-I-forming)] eliminates the fructan chain from the terminal disaccharide leaving a difructose dianhydride. These enzymes have long been known as fructotransferases, so this is retained in the accepted name. Since the transfer is intramolecular, the reaction is an elimination and, hence, the enzyme is a lyase, belonging in EC 4.

Synonyms inulin fructotransferase (DFA-III-producing); inulin fructotransferase (depolymerizing); inulase II; inulinase II; inulin fructotransferase (depolymerizing, difructofuranose-1,2':2,3'-dianhydride-forming); inulin D-fructosyl-D-fructosyltransferase (1,2':2,3'-dianhydride-forming); inulin D-fructosyl-D-fructosyltransferase (forming α-D-fructofuranose β-D-fructofuranose 1,2':2,3'-dianhydride); 2,1-β-D-fructan lyase (α-D-fructofuranose-β-D-fructofuranose-1,2':2,3'-dianhydride-forming)

Product Information

Form Liquid or lyophilized powder

EC Number EC 4.2.2.18

CAS No. 50936-42-0

Reaction Produces α-D-fructofuranose β-D-fructofuranose 1,2':2,3'-dianhydride (DFA III) by successively eliminating the diminishing (2→1)-β-D-fructan (inulin) chain from the terminal D-fructosyl-D-fructosyl disaccharide.

Notes This item requires custom production and lead time is between 5-9 weeks. We can custom produce according to your specifications.

Storage and Shipping Information

Storage Store it at +4 ℃ for short term. For long term storage, store it at -20 ℃~-80 ℃.