Creative Enzymes®

Chitosanase from Bacillus sp. (food grade)

Cat. No. CHIC-001

Lot. No. (See product label)

Introduction

Description	Chitosanase is a powdered chitosanase preparation made by submerged fermentation of a selected strain of the bacterium Bacillus sp. The enzyme catalyzes the breakdown of chitosan, a partially or completely de-acetylated derivative of chitin (β-1,4 homopolymer of N-acetyl glucosamine).
Applications	Chitosanase can be used for hydrolyzing chitosan (degree of de-acetylatin: 40~100%). Especially, it can be used for the production of chitosan oligosaccharides from chitosan, which have a variety of biological activities such as immuno-stimulating activity, anti-tumor activity, anti-microbial activity, etc.
Synonyms	Chitosanase; EC 3.2.1.132; 51570-20-8; Chitosan N-acetylglucosaminohydrolase

Product Information

Form	White or light yellow colored, freeze-dried powder.
Activity	200u/g
pH Stability	4.5 to 8.0.
Optimum pH	4.5 to 6.0.
Thermal stability	More than 90% activity remains after 24 hr incubation at 40°C.
Optimum temperature	60°C
Unit Definition	One unit(U) is defined as the amount of enzyme that releases one μmole of reducing sugar (measured as D-glucosamine equivalents) from chitosan per minute at pH 5.0 at 48°C.

Storage and Shipping Information

Storage	The product should be stored in a cool, dry environment with temperatures below 25°C.