

## Xanthan lyase from Bacillus sp., Recombinant

Cat. No. NATE-0925

Lot. No. (See product label)

### Introduction

**Description** In enzymology, a xanthan lyase (EC 4.2.2.12) is an enzyme that catalyzes the chemical reaction of cleaving the beta-D-mannosyl-beta-D-1,4-glucuronosyl bond on the polysaccharide xanthan. This enzyme belongs to the family of lyases, specifically those carbon-oxygen lyases acting on polysaccharides. Xanthan lyase was first identified and partially purified in 1987.

**Synonyms** xanthan lyase; EC 4.2.2.12

### Product Information

**Source** Bacillus sp.

**Form** Liquid

**EC Number** EC 4.2.2.12

**CAS No.** 113573-69-6

**Molecular Weight** ~ 81.6kD

**Activity** ~ 3,035 U/mg protein

**Unit Definition** One Unit is defined as the amount of enzyme required to release an increase in absorbance of 1.0 per minute on xanthan gum in HEPES buffer at pH 6.0 and 40°C.

### Storage and Shipping Information

**Storage** 4°C