

Glycogen branching enzyme from Bacteroides fragilis, Recombinant

Cat. No. NATE-1209

Lot. No. (See product label)

Introduction

Description

Glycogen branching enzyme is an enzyme that adds branches to the growing glycogen molecule during the synthesis of glycogen, a storage form of glucose. More specifically, during glycogen synthesis, a glucose 1-phosphate molecule reacts with uridine triphosphate (UTP) to become UDP-glucose, an activated form of glucose. The activated glucosyl unit of UDP-glucose is then transferred to the hydroxyl group at the C-4 of a terminal residue of glycogen to form an α -1,4-glycosidic linkage, a reaction catalyzed by glycogen synthase. Importantly, glycogen synthase can only catalyze the synthesis of α -1,4-glycosidic linkages. Since glycogen is a readily mobilized storage form of glucose, the extended glycogen polymer is branched by glycogen branching enzyme to provide glycogen breakdown enzymes, such as glycogen phosphorylase, with a large number of terminal residues for rapid degradation. Branching also importantly increases the solubility and decreases the osmotic strength of glycogen.

Synonyms

Branching enzyme, amylo- $(1,4\rightarrow1,6)$ -transglycosylase; Q-enzyme; α -glucan-branching glycosyltransferase; amylose isomerase; enzymatic branching factor; branching glycosyltransferase; enzyme Q; glucosan transglycosylase; glycogen branching enzyme; plant branching enzyme; α -1,4-glucan: α -1,4-glucan-6-glycosyltransferase; starch branching enzyme; 1,4- α -D-glucan:1,4- α -D-glucan 6- α -D- $(1,4-\alpha$ -D-glucano)-transferase

Product Information

Source Bacteroides fragilis NCTC 9343

Form Supplied in 3.2 M ammonium sulphate, containing 0.5 M imidazole and 0.5 M NaCl, pH ~ 6.8.

EC Number EC 2.4.1.18

CAS No. 9001-97-2

Molecular

81104.6 Da

Weight

Purity

> 95 % as judged by SDS-PAGE

Activity 50.88 U/mg (pH 7.0; 3.3 mg/mL starch)

Concentration 330.14 U/ml

Optimum pH ~ 7.0

Optimum > 37°C

temperature

Unit

Definition

One unit is defined as the amount of enzyme required to cause a fall of 1.0 absorbance unit per minute, where the reaction mixture comprises 3.33 mg/mL starch (boiled for 5 min prior to use to fully solubilise) in 41.7 mM sodium phosphate buffer, pH 7.5, containing 0.69 mg/mL BSA and 173.6 mM sodium chloride, and where 0.050 mL of the reaction mixture (boiled for 5 min to inactivate the enzyme) is mixed with 1.0 mL iodine reagent (0.5 mg/mL iodine and 1 mg/mL potassium iodide in water) prior to reading at 660 nm.

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Usage and Packaging

Preparation

Agitate vial sufficiently to fully homogenise enzyme precipitate before use.

Instructions

Storage and Shipping Information

Storage Store at 4°C (shipped at room temperature)

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