

## Native Aspergillus niger endo-Inulinase (food grade)

Cat. No. NATE-1246

Lot. No. (See product label)

## Introduction

**Description** Inulinase hydrolyses inulin to produce oligosaccharides and liberate fructose. It also splits terminal

fructose units in sucrose and raffinose.

Applications Food, beverage, alcohol fermentation, pharmaceutical preparation

**Synonyms** EC 3.2.1.7; inulinase; inulinase; endo-inulinase; exoinulinase; 2,1-β-D-fructan

fructanohydrolase; 9025-67-6

## **Product Information**

**Source** Aspergillus niger

**Appearance** Powder

Activity 10,000 u/g

**Unit** One unit is defined as the amount of enzyme required to release one micro mole reduced sugar from

**Definition** inilin per minute.

## Storage and Shipping Information

**Storage** 4-10°C

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