

## Xylanase 10A from *Bacillus halodurans*, Recombinant

Cat. No. NATE-1520

Lot. No. (See product label)

### Introduction

**Description** Xylanase is the name given to a class of enzymes which degrade the linear polysaccharide beta-1,4-xylan into xylose, thus breaking down hemicellulose, one of the major components of plant cell walls. As such, it plays a major role in micro-organisms thriving on plant sources for the degradation of plant matter into usable nutrients. Xylanases are produced by fungi, bacteria, yeast, marine algae, protozoans, snails, crustaceans, insect, seeds, etc., (mammals do not produce xylanases).

**Synonyms** EC 3.2.1.8; endo-(1→4)-β-xylan 4-xylanohydrolase; endo-1,4-xylanase; xylanase; β-1,4-xylanase; endo-1,4-xylanase; endo-β-1,4-xylanase; endo-1,4-β-D-xylanase; 1,4-β-xylan xylanohydrolase; β-xylanase; β-1,4-xylan xylanohydrolase; endo-1,4-β-xylanase; β-D-xylanase; endo-1,4-β-xylanase

### Product Information

<b>Species</b>	Bacillus halodurans
<b>Source</b>	E. coli
<b>Form</b>	35 mM NaHepes buffer, pH 7.5, 750 mM NaCl, 200 mM imidazol, 3.5 mM CaCl <sub>2</sub> , 0.02% sodium azide and 25% (v/v) glycerol
<b>EC Number</b>	EC 3.2.1.8
<b>CAS No.</b>	9025-57-4
<b>Molecular Weight</b>	44.7 kDa
<b>Purity</b>	>90% as judged by SDS-PAGE
<b>Concentration</b>	1 mg/mL
<b>Optimum pH</b>	9.0-10.0
<b>Optimum temperature</b>	65-75 °C
<b>Specificity</b>	Xylans

### Storage and Shipping Information

**Storage** This enzyme is shipped at room temperature but should be stored at -20 °C.