Creative Enzymes®

Native Candida sp. Invertase

Cat. No. DIA-205

Lot. No. (See product label)

Introduction

Description Invertase is an enzyme that catalyzes the hydrolysis (breakdown) of sucrose (table sugar). The resulting mixture of fructose and glucose is called inverted sugar syrup. Related to invertases are sucrases. Invertases and sucrases hydrolyze sucrose to give the same mixture of glucose and fructose. Invertases cleave the O-C(fructose) bond, whereas the sucrases cleave the O-C(glucose) bond.

Applications This enzyme is useful for enzymatic determination of saccharose and for the structure investigation of carbohydrates containing ß-D-fructofuranoside residue.

Synonyms EC 3.2.1.26; saccharase; glucosucrase; beta-h-fructosidase; beta-fructosidase; invertin; sucrase; maxinvert L 1000; fructosylinvertase; alkaline invertase; acid invertase; beta-fructofuranosidase

Product Information

Source Candida sp.

Appearance White amorphous powder, lyophilized

EC Number EC 3.2.1.26

CAS No. 9001-57-4

Molecular Weight approx. 260 kDa

Activity GradeI 100U/mg-solid or more (containing approx. 70% of stabilizer)

pH Stability pH 4.0-6.0 (50°C, 10min)

Optimum pH 3.5-4.0

Thermal stability below 60°C (pH 4.5, 10min)

Optimum temperature 60-70°C

Michaelis Constant 1.5×10^{-2}M (Saccharose)

Structure Glycoprotein containing ca. 50% of carbohydrates

Specificity The enzyme hydrolyzes saccharose and raffinose, but does not hydrolyze inulin and melezitose.

Stabilizers KH_2PO_4

Storage and Shipping Information

Stability Stable at-20°C for at least one year