Creative Enzymes®

Native Sweet almonds β-Glucosidase

Cat. No. NATE-0770

Lot. No. (See product label)

Introduction

Description β-glucosidase is a glucosidase enzyme located in on the brush border of the small intestine that acts upon β1->4 bonds linking two glucose or glucose-substituted molecules (i.e., the disaccharide cellobiose). It is one of the cellulases, enzymes involved in the decomposition of cellulose and related polysaccharides; more specifically, an exocellulase with specificity for a variety of beta-D-glycoside substRates. It catalyzes the hydrolysis of terminal non-reducing residues in beta-D-glucosides with release of glucose.

Applications Determination of alpha-amylase / carbohydrate structure research Clinical Chemistry

Synonyms β-glucosidase; glycoside hydrolase; β-D-glucoside glucohydrolase; EC 3.2.1.6; gentiobiase; cellobiase; emulsin; elaterase; aryl-β-glucosidase; β-D-glucosidase; arbutinase; amygdalinase; p-nitrophenyl β-glucosidase; primeverosidase; amygdalase; linamarase; salicilinase; β-1,6-glucosidase

Product Information

Source Sweet almonds

Form A freeze-dried material

EC Number EC 3.2.1.6

CAS No. 9001-22-3

Activity > 1000 U/mg

Unit Definition The amount of enzyme causing the liveration of 1 microgram of glocose per minute at 35°C

Storage and Shipping Information

Storage Store desiccated at-15°C or below. Allow to come to room temperature before opening. Before returning to storage, redesiccate under vacuum over silica gel for a minimum of four hours. Re-seal before returning to-15°C or below.