

## Native Aspergillus niger β-Glucanase

Cat. No. NATE-0766

Lot. No. (See product label)

## Introduction

**Description** β-glucanases degrade β-1,4-glucans of cellulose, xyloglucan and β-1,4-xylan. β-Glucanase represents a

group of carbohydrate enzymes which break down glycosidic bonds within beta-glucan. It forms the main constituent of fungal cell walls and could be a potential structural and storage polysaccharide of marine macro-algae. It has the ability to degrade fungal cell walls and may be involved in defense mechanism of

plants against pathogenic fungi.

 $\textbf{\textit{Synonyms}} \qquad \text{endo-1,3-$\beta$-D-glucanase; laminarinase; laminaranase; $\beta$-1,3-glucanase; $\beta$-1,3-1,4-glucanase; endo-1,3-$\beta$-1,3-glucanase; endo-1,3-glucanase; endo-1,3-glucanase; endo-1,3-glucanase; endo-1,3-glucanase; endo-1,3-glucanase; endo-1,3-$ 

glucanase; endo- $\beta$ -1,3 (4)-glucanase; endo- $\beta$ -1,3-1,4-glucanase; endo- $\beta$ -(1 $\rightarrow$ 3)-D-glucanase; endo-1,3-1,4- $\beta$ -D-glucanase; endo- $\beta$ -(1-3)-D-glucanase; endo- $\beta$ -1,3-glucanase; lV; endo-1,3- $\beta$ -D-glucanase; 1,3-(1,3;

1,4)-β-D-glucan 3 (4)-glucanohydrolase; EC 3.2.1.6; 9074-98-0

## **Product Information**

**Source** Aspergillus niger

**Form** powder.

**EC Number** EC 3.2.1.6

*CAS No.* 9074-98-0

**Activity** ~1 units/mg

**Unit** One unit corresponds to the amount of enzyme which will release 1 μmole of reducing sugar equivalents

**Definition** (expressed as glucose) per minute at pH 5.0 and 55°C, using β-D-glucan as substrate

## Storage and Shipping Information

**Storage** 2-8°C

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