

## Cellulase 5C from Bacillus licheniformis, Recombinant

Cat. No. NATE-1352

Lot. No. (See product label)

## Introduction

**Description** Cellulase is any of several enzymes produced chiefly by fungi, bacteria, and protozoans that catalyze

cellulolysis, the decomposition of cellulose and of some related polysaccharides; specifically, the hydrolysis of the 1,4-beta-D-glycosidic linkages in cellulose, hemicellulose, lichenin, and cereal beta-D-glucans. Cellulases break down the cellulose molecule into monosaccharides ("simple sugars") such as beta-glucose, or shorter polysaccharides and oligosaccharides. The name is also used for any naturally

occurring mixture or complex of various such enzymes, that act serially or synergistically to

decompose cellulosic material.

**Synonyms** Cellulase, thermostable; 1,4-(1,3:1,4)-β-D-Glucan 4-glucano-hydrolase; EC 3.2.1.4; Cellulase; endo-1,4-

 $\beta$ -D-glucanase;  $\beta$ -1,4-glucanase;  $\beta$ -1,4-endoglucan hydrolase; celluase A; cellulosin AP; endoglucanase

D; alkali cellulase; cellulase A 3; celludextrinase; 9.5 cellulase; avicelase; pancellase SS

## **Product Information**

**Species** Bacillus licheniformis

**Source** E. coli

**Form** 35 mM NaHepes buffer, pH 7.5, 750 mM NaCl, 200 mM imidazol, 3.5 mM CaCl2, 0.02% sodium azide

and 25% (v/v) glycerol

**EC Number** EC 3.2.1.4

*CAS No.* 9012-54-8

*Molecular* 35.7 kDa

Weight

**Purity** >50% by SDS-PAGE

**Concentration** 1 mg/mL

**Optimum pH** 6

**Optimum** 60 °C

temperature

**Specificity** 1,4-β-glucans, such as carboxymethylcellulose (CMC)

## Storage and Shipping Information

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

**Tel:** 1-631-562-8517 1-516-512-3133 **Email:** info@creative-enzymes.com

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