

Native Sweet almond β-Glucosidase

Cat. No. DIA-195

Lot. No. (See product label)

Introduction

Description Beta-glucosidase is a glucosidase enzyme that acts upon β 1->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 This enzyme is useful for structural investigations of carbohydrates and for the enzymatic

determination of α -amylase when coupled with α -glucosidase in clinical analysis.

Synonyms EC 3.2.1.21; gentiobiase; cellobiase; emulsin; elaterase; aryl-beta-glucosidase; beta-D-glucosidase;

beta-glucoside glucohydrolase; arbutinase; amygdalinase; p-nitrophenyl beta-glucosidase;

primeverosidase; amygdalase; linamarase; salicilinase; beta-1,6-glucosidase.

Product Information

Source Sweet almond

Appearance Light yellow amorphous powder, lyophilized

Form Freeze dried powder

EC Number EC 3.2.1.21

CAS No. 9001-22-3

Molecular

approx. 110 kDa

Weight

Activity

Gradell 10U/mg-solid or more (containing approx. 50% of BSA)

Contaminants α -Amylase $< 5.0 \times 10^{-4}\%$

Isoelectric

7.3

point

pH Stability pH 6.0-9.0 (25°C, 64hr)

Optimum pH 5.5

Thermal

below 50°C (pH 7.3, 1hr)

stability

Optimum

50-55°C

temperature

Michaelis

Constant

 2.8×10^{-3} M (p-Nitrophenyl-ß-D-glucopyranoside), 3.3×10^{-3} M (2,4-Dichlorophenyl-ß-D-glucopyranoside)

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Structure

2 subunits per mol of enzyme

Stabilizers

Bovine serum albumin (BSA), glutathione (reduced)

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

Storage and Shipping Information

Stability

Stable at-20°C for at least 6 months (A decrease in activity of ca. 10% may occur at 5° C within 6

months)

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