

Native *Thermus brockianus* β -Galactosidase

Cat. No. NATE-0298

Lot. No. (See product label)

Introduction

Description β -galactosidase, also called beta-gal or β -gal, is a hydrolase enzyme that catalyzes the hydrolysis of β -galactosides into monosaccharides. Substrates of different β -galactosidases include ganglioside GM1, lactosylceramides, lactose, and various glycoproteins.

Synonyms Beta-Galactosidase; Galactosidase; lactase; β -lactosidase; maxilact; hydrolact; β -D-lactosidase; S 2107; lactozym; trilactase; β -D-galactanase; oryzatym; sumiklat

Product Information

Source *Thermus brockianus*

CAS No. 9031-11-2

Optimum pH pH range is about 4-7 with optimum around 6.5

Optimum temperature The enzyme activity is limited below 65°C but increases with temperature up to 100°C

Unit Definition One unit (U) is defined as the amount of enzyme which liberates 1 mmol of p-nitrophenol per min from pNP-b-galactoside, under the given assay conditions.