

## Native Almonds $\beta$ -Glucosidase

Cat. No. NATE-0769

Lot. No. (See product label)

### Introduction

- Description**  $\beta$ -glucosidase is involved in the hydrolysis of  $\beta$ -glycosidic bonds connecting carbohydrate residues in  $\beta$ -D-glycosides. They convert cellobiose and cellooligosaccharides produced by the endo and exoglucanases to glucose.
- Applications**  $\beta$ -glucosidase is also used in the synthesis of glucosides and fucosides with various potential applications in pharmaceutical, cosmetic and detergent industries, hydrolytic removal of aglycone moiety from flavonoid and isoflavonoid glycosides, flavor enhancement of fruit juices and wine, and biosynthesis of oligosaccharides.
- Synonyms**  $\beta$ -glucosidase; gentiobiase; cellobiase; emulsin; elaterase; aryl- $\beta$ -glucosidase;  $\beta$ -D-glucosidase;  $\beta$ -glucoside glucohydrolase; arbutinase; amygdalinase; p-nitrophenyl  $\beta$ -glucosidase; primeverosidase; amygdalase; linamarase; salicilase;  $\beta$ -1,6-glucosidase; EC 3.2.1.31; 9001-22-3

### Product Information

- Source** Almonds
- Form** lyophilized powder.
- EC Number** EC 3.2.1.31
- CAS No.** 9001-22-3
- Molecular Weight** Mr ~135 kDa
- Activity** 10-30 units/mg solid; > 2 units/mg solid
- Unit Definition** 1 U corresponds to the amount of enzyme which liberates 1  $\mu$ mol glucose per minute at pH 5.0 and 37°C (salicin as substrate)

### Storage and Shipping Information

- Storage** 2-8°C