Creative Enzymes®

Native Almonds β-Glucosidase

Cat. No. NATE-0769

Lot. No. (See product label)

Introduction

Description	β-glucosidase is involved in the hydrolysis of β-glycosidic bonds connecting carbohydrate residues in β-D-glycosides. They convert cellobiose and cellooligosaccharides produced by the endo and exoglucanases to glucose.
Applications	β-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	β-glucosidase; gentiobiase; cellobiase; emulsin; elaterase; aryl-β-glucosidase; β-D-glucosidase; β-glucoside glucohydrolase; arbutinase; amygdalinase; p-nitrophenyl β-glucosidase; primeverosidase; amygdalase; linamarase; salicilinase; β-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 μmol glucose per minute at pH 5.0 and 37°C (salicin as substrate)

Storage and Shipping Information

Storage	2-8°C