Creative Enzymes®

methanol O-anthraniloyltransferase

Cat. No. EXWM-2180

Lot. No. (See product label)

Introduction

Description The enzyme from Concord grape (Vitis labrusca) is solely responsible for the production of O-methyl anthranilate, an important aroma and flavor compound in the grape. The enzyme has a broad substrate specificity, and can use a range of alcohols with substantial activity, the best being butanol, benzyl alcohol, iso-pentanol, octanol and 2-propanol. It can use benzoyl-CoA and acetyl-CoA as acyl donors with lower efficiency. In addition to O-methyl anthranilate, the enzyme might be responsible for the production of ethyl butanoate, methyl-3-hydroxy butanoate and ethyl-3-hydroxy butanoate, which are present in large quantities in the grapes. Also catalyses EC 2.3.1.196, benzyl alcohol O-benzoyltransferase.

Synonyms AMAT; anthraniloyl-coenzyme A (CoA):methanol acyltransferase

Product Information

Form Liquid or lyophilized powder

EC Number EC 2.3.1.232

Reaction anthraniloyl-CoA + methanol = CoA + O-methyl anthranilate

Notes This item requires custom production and lead time is between 5-9 weeks. We can custom produce according to your specifications.

Storage and Shipping Information

Storage Store it at +4 ℃ for short term. For long term storage, store it at -20 ℃~-80 ℃.