

## Native *Aspergillus niger* Inulinase

Cat. No. NATE-0356

Lot. No. (See product label)

### Introduction

**Description** Inulinase hydrolyses inulin to produce oligosaccharides and liberate fructose. It also splits terminal fructose units in sucrose and raffinose.

**Synonyms** EC 3.2.1.7; inulinase; inulase; indoinulinase; endo-inulinase; exoinulinase; 2,1-β-D-fructan fructanohydrolase; 9025-67-6

### Product Information

**Source** *Aspergillus niger*

**Form** Type I, lyophilized powder, brown-gray; Type II, aqueous glycerol solution, Supplied as a solution in 20% Glycerol and 20% Sorbitol.

**EC Number** EC 3.2.1.7

**CAS No.** 9025-67-6

**Activity** Type I, ~25 units/mg.

**Unit Definition** 1 U corresponds to the amount of enzyme which releases 1 μmol of reducing sugar (measured as fructose) per minute at pH 4.1 and 37°C from inulin

### Storage and Shipping Information

**Storage** 2-8°C