Creative Enzymes®

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