

Native Baker's yeast (*S. cerevisiae*) Invertase

Cat. No. NATE-0357

Lot. No. (See product label)

Introduction

Description Invertase is an enzyme that catalyzes the hydrolysis (breakdown) of sucrose (table sugar). The resulting mixture of fructose and glucose is called inverted sugar syrup. Related to invertases are sucrases. Invertases and sucrases hydrolyze sucrose to give the same mixture of glucose and fructose. Invertases cleave the O-C (fructose) bond, whereas the sucrases cleave the O-C (glucose) bond. Typically used in manufacturing confectionaries, dietary supplements, and other food grade applications.

Applications Used in the production of confectionary foods and artificial honey.

Synonyms EC 3.2.1.26; invertase; saccharase; glucosucrase; β -h-fructosidase; β -fructosidase; invertin; sucrase; maxinvert L 1000; fructosylinvertase; alkaline invertase; acid invertase; β -fructofuranosidase; β -D-fructofuranoside fructohydrolase; 9001-57-4

Product Information

Source Baker's yeast (*S. cerevisiae*)

EC Number EC 3.2.1.26

CAS No. 9001-57-4

Activity Type I, 200-300 units/mg solid; Type II, > 300 units/mg solid.

Unit Definition One unit will hydrolyze 1.0 μ mole of sucrose to invert sugar per min at pH 4.5 at 55°C.

Storage and Shipping Information

Storage -20°C