Creative Enzymes®

Native Candida utilis Invertase

Cat. No. NATE-0358

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	This enzyme is useful for enzymatic determination of saccharose and for the structure investigation of carbohydrates containing β-D-fructofuranoside residue.
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	Candida utilis
EC Number	EC 3.2.1.26
CAS No.	9001-57-4
Molecular Weight	mol wt ~260 kDa
Activity	> 300 units/mg solid
pH Stability	pH 4.0-6.0 (50°C, 10min)
Optimum pH	3.5-4.0
Thermal stability	below 60°C (pH 4.5, 10min)
Optimum temperature	60-70°C
Michaelis Constant	1.5x10-2M (Saccharose)
Structure	Glycoprotein containing ca. 50% of carbohydrates
Unit Definition	One unit will hydrolyze 1.0 μmole of sucrose to invert sugar per min at pH 4.5 at 55°C.

Storage and Shipping Information

Storage	−20°C