Creative Enzymes®

Native Saccharomyces cerevisiae Invertase Glycoprotein Standard

Cat. No. NATE-0359

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 The Invertase Glycoprotein Standard can be used to demonstrate N-glycosylation using PNGase F with both in-solution and in-gel pr ocedures. The extent of deglycosylation can be assessed by mobility shift on SDS-PAGE gels. 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 Saccharomyces cerevisiae

Form lyophilized powder

EC Number EC 3.2.1.26

CAS No. 9001-57-4

Storage and Shipping Information

Storage 2-8°C