

## isopullulanase

Cat. No. EXWM-3920

Lot. No. (See product label)

### Introduction

**Description** The enzyme has practically no action on starch. Panose (4- $\alpha$ -isomaltosylglucose) is hydrolysed to isomaltose and glucose. cf. EC 3.2.1.41 (pullulanase) and EC 3.2.1.135 (neopullulanase).

### Product Information

**Form** Liquid or lyophilized powder

**EC Number** EC 3.2.1.57

**CAS No.** 37288-43-0

**Reaction** Hydrolysis of pullulan to isopanose (6- $\alpha$ -maltosylglucose)

**Notes** This item requires custom production and lead time is between 5-9 weeks. We can custom produce according to your specifications.

### Storage and Shipping Information

**Storage** Store it at +4 °C for short term. For long term storage, store it at -20 °C~-80 °C.