

aldos-2-ulose dehydratase

Cat. No. EXWM-4950

Lot. No. (See product label)

Introduction

Description This enzyme catalyses two of the steps in the anhydrofructose pathway, which leads to the degradation of

glycogen and starch via 1,5-anhydro-D-fructose. Aldose-2-uloses such as 2-dehydroglucose can also act as substrates, but more slowly. This is a bifunctional enzyme that acts as both a lyase and as an isomerase. Differs from EC 4.2.1.111, which can carry out only reaction (1a), is inhibited by its product

and requires metal ions for activity.

Synonyms pyranosone dehydratase; AUDH; 1,5-anhydro-D-fructose dehydratase (microthecin-forming)

Product Information

Form Liquid or lyophilized powder

EC Number EC 4.2.1.110

CAS No. 101920-80-3

Reaction 1,5-anhydro-D-fructose = 2-hydroxy-2-(hydroxymethyl)-2H-pyran-3(6H)-one+ H2O (overall reaction); (1a)

1,5-anhydro-D-fructose = 1,5-anhydro-4-deoxy-D-glycero-hex-3-en-2-ulose + H2O; (1b) 1,5-anhydro-4-

deoxy-D-glycero-hex-3-en-2-ulose = 2-hydroxy-2-(hydroxymethyl)-2H-pyran-3(6H)-one

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

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

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