Creative Enzymes®

inulin fructotransferase (DFA-III-forming)

Cat. No. EXWM-5093

Lot. No. (See product label)

Introduction

Description	This enzyme, like EC 4.2.2.16 [levan fructotransferase (DFA-IV-forming)] and EC 4.2.2.17 [inulin fructotransferase (DFA-I-forming)] eliminates the fructan chain from the terminal disaccharide leaving a difructose dianhydride. These enzymes have long been known as fructotransferases, so this is retained in the accepted name. Since the transfer is intramolecular, the reaction is an elimination and, hence, the enzyme is a lyase, belonging in EC 4.
Synonyms	inulin fructotransferase (DFA-III-producing); inulin fructotransferase (depolymerizing); inulase II; inulinase II; inulin fructotransferase (depolymerizing, difructofuranose-1,2':2,3'-dianhydride-forming); inulin D-fructosyl-D-fructosyltransferase (1,2':2,3'-dianhydride-forming); inulin D-fructosyl-D-fructosyltransferase (forming α-D-fructofuranose β-D-fructofuranose 1,2':2,3'-dianhydride); 2,1-β-D-fructan lyase (α-D-fructofuranose-β-D-fructofuranose-1,2':2,3'-dianhydride-forming)

Product Information

Form	Liquid or lyophilized powder
EC Number	EC 4.2.2.18
CAS No.	50936-42-0
Reaction	Produces α-D-fructofuranose β-D-fructofuranose 1,2':2,3'-dianhydride (DFA III) by successively eliminating the diminishing (2→1)-β-D-fructan (inulin) chain from the terminal D-fructosyl-D-fructosyl disaccharide.
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 ℃ for short term. For long term storage, store it at -20 ℃~-80 ℃.