

Chitosanase from Bacillus sp. (food grade)

Cat. No. CHIC-001

Lot. No. (See product label)

Introduction

Description

Chitosanase is a powdered chitosanase preparation made by submerged fermentation of a selected strain of the bacterium *Bacillus* sp. The enzyme catalyzes the breakdown of chitosan, a partially or completely de-acetylated derivative of chitin (β -1,4 homopolymer of N-acetyl glucosamine).

Applications

Chitosanase can be used for hydrolyzing chitosan (degree of de-acetylation: 40~100%). Especially, it can be used for the production of chitosan oligosaccharides from chitosan, which have a variety of biological activities such as immuno-stimulating activity, anti-tumor activity, anti-microbial activity, etc.

Synonyms

Chitosanase; EC 3.2.1.132; 51570-20-8; Chitosan N-acetylglucosaminohydrolase

Product Information

Form

White or light yellow colored, freeze-dried powder.

Activity

200u/g

pH Stability

4.5 to 8.0.

Optimum pH

4.5 to 6.0.

Thermal stability

More than 90% activity remains after 24 hr incubation at 40°C.

Optimum temperature

60°C

Unit Definition

One unit(U) is defined as the amount of enzyme that releases one μ mole of reducing sugar (measured as D-glucosamine equivalents) from chitosan per minute at pH 5.0 at 48°C.

Storage and Shipping Information

Storage

The product should be stored in a cool, dry environment with temperatures below 25°C.