Creative Enzymes®

Fructose Isomerase (Crude Enzyme)

Cat. No. NATE-1857

Lot. No. (See product label)

Introduction

Description	In enzymology, a xylose isomerase (EC 5. 3. 1. 5) is an enzyme that catalyzes the interconversion of D-xylose and D-xylulose. This enzyme belongs to the family of isomerases, specifically those intramolecular oxidoreductases interconverting aldoses and ketoses. The isomerase has now been observed in nearly a hundred species of bacteria. Xylose-isomerases are also commonly called glucose-isomerases due to their extensive use in the industry to produce high fructose corn syrup from glucose. This product with the indicated enzyme activity was briefly purified from engineered E. coli.
Applications	synthesis; food industry; biotechnology; energy production
Synonyms	D-xylose isomerase; D-xylose ketoisomerase; D-xylose ketol-isomerase

Product Information

Source	E. coli
Appearance	Clear to translucent yellow solution
EC Number	EC 5.3.1.5
CAS No.	9023-82-9
Activity	Undetermined
Reaction	D-xylopyranose = D-xylulose
Notes	Since this product needs to be freshly prepared, it will take about 2 weeks after you confirm the order. Each time of the freeze-thawing may cause partial inactivation. Therefore, it should be dispensed as required and stored at -20 ° C or lower. With the preservation of the extension of time, the enzyme activity will decline to a certain extent, so the product should be used as soon as possible. This product may have turbidity or precipitation in the production and preservation process, it can be mixed after melting and will not affect the normal use. This product is limited to scientific research use, shall not be used for clinical diagnosis or treatment, shall not be used for food or medicine, shall not be stored in ordinary residential. For your safety and health, please wear an experimental suit and wear disposable gloves.

Usage and Packaging

Package	100ml

Storage and Shipping Information

Storage	at -20 °C or lower, for at least 1 month.