Creative Enzymes®

Xanthan lyase from Bacillus sp., Recombinant

Cat. No. NATE-0925

Lot. No. (See product label)

Introduction

Description	In enzymology, a xanthan lyase (EC 4.2.2.12) is an enzyme that catalyzes the chemical reaction of cleaving the beta-D-mannosyl-beta-D-1,4-glucuronosyl bond on the polysaccharide xanthan. This enzyme belongs to the family of lyases, specifically those carbon-oxygen lyases acting on polysaccharides. Xanthan lyase was first identified and partially purified in 1987.
Synonyms	xanthan lyase; EC 4.2.2.12

Product Information

Source	Bacillus sp.
Form	Liquid
EC Number	EC 4.2.2.12
CAS No.	113573-69-6
Molecular Weight	~ 81.6kD
Activity	~ 3,035 U/mg protein
Unit Definition	One Unit is defined as the amount of enzyme required to release an increase in absorbance of 1.0 per minute on xanthan gum in HEPES buffer at pH 6.0 and 40°C.

Storage and Shipping Information

Storage	4°C