Creative Enzymes®

Native Chaetomium gracile Dextranase

Cat. No. NATE-0873

Lot. No. (See product label)

Introduction

Description	An endodextranase that hydrolyzes-(1,6)-glucosidic linkages in dextran. Dextrans are undesirable compounds synthesized from sucrose by microbial contaminants during sugar production that increase viscosity of the flow and decrease industrial recovery. Dextranase has been used for hydrolyzing dextran at sugar mills in order to improve efficiency of sugar production.
Synonyms	EC 3.2.1.11, dextran hydrolase; endodextranase; dextranase DL 2; DL 2; endo-dextranase; α-D-1,6-glucan-6-glucanohydrolase; 1,6-α-D-glucan 6-glucanohydrolase; Dextranase

Product Information

Source	Chaetomium gracile
Form	Liquid
EC Number	EC 3.2.1.11
CAS No.	9025-70-1
pH Stability	3.0-8.0
Optimum pH	5.0-7.0 (80% activity at pH 6.5)
Thermal stability	2 - 8°C
Optimum temperature	55-60°C
Unit Definition	One unit of saccharifying activity (SU) is defined as the amount of enzyme activity which produces reducing sugar equivalent to 1 umole of glucose per minute.