

Glucose Isomerase from *Streptomyces murinus*

Cat. No. NATE-0900

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.

Applications

Immobilized glucose isomerase produced from *Streptomyces murinus* was used for the isomerization of xylose. Glucose isomerase is used in the food industry to produce high-fructose corn syrup.

Synonyms

D-xylose isomerase; D-xylose ketoisomerase; D-xylose ketol-isomerase; xylose isomerase; EC 5.3.1.5; Glucose Isomerase

Product Information

Source

Streptomyces murinus

EC Number

EC 5.3.1.5

CAS No.

9023-82-9

Activity

5,000u/g

Unit Definition

One unit converts glucose to fructose at an initial rate of 1 μ mole per min at standard analytical conditions.

Storage and Shipping Information

Storage

Store at 2-8°C