Creative Enzymes®

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 μmole per min at standard analytical conditions.

Storage and Shipping Information

Storage	Store at 2-8°C