

## **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	Type 1: 800 U/g; Type 2: 5,000 U/g
Unit Definition	One unit converts glucose to fructose at an initial rate of 1 $\mu$ mole per min at standard analytical conditions.

## Storage and Shipping Information

**Storage** Store at 2-8°C