

## Native *Aspergillus oryzae* exo-Inulinase (food grade)

Cat. No. NATE-1245

Lot. No. (See product label)

### Introduction

**Description** Inulinase hydrolyses inulin to produce oligosaccharides and liberate fructose. It also splits terminal fructose units in sucrose and raffinose.

**Applications** Food, beverage, alcohol fermentation, pharmaceutical preparation

**Synonyms** EC 3.2.1.80; fructan beta-fructosidase; beta-D-fructan fructohydrolase; EC 3.2.1.26; beta-fructofuranosidase; beta-D-fructofuranoside fructohydrolase; exo-inulinase

### Product Information

**Source** *Aspergillus oryzae*

**Appearance** Light yellow powder

**Activity** 600,000u/g

**Thermal stability** 4-55°C

**Unit Definition** One unit is defined as the amount of enzyme required to release one micro mole reduced sugar from inulin per minute.

### Storage and Shipping Information

**Storage** 4-10°C