

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