

Native *Aspergillus niger* endo-Inulinase (food grade)

Cat. No. NATE-1246

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 3.2.1.7; inulinase; inulase; indoinulinase; endo-inulinase; exoinulinase; 2,1-β-D-fructan fructanohydrolase; 9025-67-6

Product Information

Source *Aspergillus niger*

Appearance Powder

Activity 10,000 u/g

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