

Cellulase 5B from Ruminococcus flavefaciens, Recombinant

Cat. No. NATE-1334

Lot. No. (See product label)

Introduction

Description Cellulase is any of several enzymes produced chiefly by fungi, bacteria, and

protozoans that catalyze cellulolysis, the decomposition of cellulose and of some related polysaccharides; specifically, the hydrolysis of the 1,4-beta-D-glycosidic linkages in cellulose, hemicellulose, lichenin, and cereal beta-D-glucans. Cellulases break down the cellulose molecule into monosaccharides ("simple sugars") such as beta-glucose, or shorter polysaccharides and oligosaccharides. The name is also used for any naturally occurring mixture or complex of various such enzymes, that

act serially or synergistically to decompose cellulosic material.

Synonyms Cellulase, thermostable; 1,4-(1,3:1,4)-β-D-Glucan 4-glucano-hydrolase; EC 3.2.1.4;

Cellulase; endo-1,4- β -D-glucanase; β -1,4-glucanase; β -1,4-endoglucan hydrolase;

celluase A; cellulosin AP; endoglucanase D; alkali cellulase; cellulase A 3;

celludextrinase; 9.5 cellulase; avicelase; pancellase SS

Product Information

Species Ruminococcus flavefaciens

Source E. coli

Form 35 mM NaHepes buffer, pH 7.5, 750 mM NaCl, 200 mM imidazol, 3.5 mM CaCl2,

0.02% sodium azide and 25% (v/v) glycerol

EC Number EC 3.2.1.4

CAS No. 9012-54-8

Molecular Weight 41.1 kDa

Purity >90% by SDS-PAGE

Concentration 0.5 mg/mL

Optimum pH 7

Optimum temperature 37 °C

 $\textbf{\textit{Specificity}} \hspace{1cm} 1,3\text{-}1,4\text{-}\beta\text{-}glucans, soluble } 1,4\text{-}\beta\text{-}glucans, glucomannan and } xyloglucan$

Storage and Shipping Information

Storage This enzyme is shipped at room temperature but should be stored at -20 °C.

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