

Cellulase 5B & Mannanse 5A from Ruminococcus flavefaciens, Recombinant

Cat. No. NATE-1344

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 and EC 3.2.1.78

89.4 kDa

0.5 mg/mL

CAS No. 9012-54-8

Molecular Weight

Purity

>90% by SDS-PAGE

Optimum pH 7

Concentration

Optimum 37 °C

temperature

Specificity 1,3-1,4-β-glucans, soluble 1,4-β-glucans, glucomannan and xyloglucan (GH5 4) and mannan,

glucomannan and galactomannans (GH5_7)

Storage and Shipping Information

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

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