

## Cellulase 5D from Ruminococcus albus, Recombinant

Cat. No. NATE-1346

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- $\beta$ -D-glucanase;  $\beta$ -1,4-glucanase;  $\beta$ -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 albus

**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 41.0 kDa

**Purity** >90% by SDS-PAGE

**Concentration** 1 mg/mL

Optimum pH 8

**Optimum temperature** 37 °C

**Specificity** 1,3-1,4- $\beta$ -glucans, soluble 1,4- $\beta$ -glucans 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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