Creative Enzymes®

Oligo-α-1,6-Glucosidase 13A from Bacillus cereus, Recombinant

Cat. No. NATE-1446

Lot. No. (See product label)

Introduction

Description	Sucrase-isomaltase is a glucosidase enzyme located in on the brush border of the small intestine with system name oligosaccharide 6-alpha-glucohydrolase. Sucrase-isomaltase is a type II transmembrane glycoprotein located in the brush border of the small intestine. It has preferential expression in the apical membranes of enterocytes. The enzyme's purpose is to digest dietary carbohydrates such as starch, glucose, and isomaltose. By further processing the broken-down products, energy in the form of ATP can be generated.
Synonyms	EC 3.2.1.10; oligo-1,6-glucosidase; limit dextrinase; isomaltase; exo-oligo-1,6-glucosidase; dextrin 6alpha-glucanohydrolase; alpha-limit dextrinase; dextrin 6-glucanohydrolase; oligosaccharide alpha-1,6-glucohydrolase; Sucrase-isomaltase

Product Information

Species	Bacillus cereus
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 3.2.1.10
Molecular Weight	67.8 kDa
Purity	>90% by SDS-PAGE
Concentration	1 mg/mL
Optimum pH	7
Optimum temperature	35 °C
Specificity	1,6-α-oligoglucosides

Storage and Shipping Information

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