Creative Enzymes®

Xylanase 11A from Bacillus subtilis, Recombinant

Cat. No. NATE-1524

Lot. No. (See product label)

Introduction

Description	Xylanase is the name given to a class of enzymes which degrade the linear polysaccharide beta-1,4-xylan into xylose, thus breaking down hemicellulose, one of the major components of plant cell walls. As such, it plays a major role in micro-organisms thriving on plant sources for the degradation of plant matter into usable nutrients. Xylanases are produced by fungi, bacteria, yeast, marine algae, protozoans, snails, crustaceans, insect, seeds, etc., (mammals do not produce xylanases).
Synonyms	EC 3.2.1.8; endo-(1→4)-β-xylan 4-xylanohydrolase; endo-1,4-xylanase; xylanase; β-1,4-xylanase; endo-1,4-xylanase; endo-β-1,4-xylanase; endo-1,4-β-D-xylanase; 1,4-β-xylan xylanohydrolase; β-xylanase; β-1,4-xylan xylanohydrolase; endo-1,4-β-xylanase; β-D-xylanase; endo-1,4-β-xylanase

Product Information

Species	Bacillus subtilis
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 3.2.1.8
CAS No.	9025-57-4
Molecular Weight	22.4 kDa
Purity	>90% as judged by SDS-PAGE
Concentration	1 mg/mL
Optimum pH	6
Optimum temperature	40 °C
Specificity	Backbone of 1,4-β-xylans

Storage and Shipping Information

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