Creative Enzymes®

Sucrose phosphorylase 13 A from Bifidobacterium adolescentis, Recombinant

Cat. No. NATE-1532

Lot. No. (See product label)

Introduction

Description	Sucrose phosphorylase (EC. 2.4.1.7) is an important enzyme in the metabolism of sucrose and regulation of other metabolic intermediates. Sucrose phosphorylase is in the class of hexosyltransferases. More specifically it has been placed in the retaining glycoside hydrolases family although it catalyzes a transglycosidation rather than hydrolysis. Sucrose phosphorylase catalyzes the conversion of sucrose to D-fructose and α-D-glucose-1-phosphate. It has been shown in multiple experiments that the enzyme catalyzes this conversion by a double displacement mechanism.
Synonyms	Sucrose Phosphorylase; EC 2.4.1.7; sucrose glucosyltransferase; disaccharide glucosyltransferase; Sucrose:orthophosphate α-D-glucosytransferase

Product Information

Species	Bifidobacterium adolescentis
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. 2.4.1.7
CAS No.	9074-06-0
Molecular Weight	58.2 kDa
Purity	>90% as judged by SDS-PAGE
Concentration	1 mg/mL
Optimum pH	6.5-7.0
Optimum temperature	30 °C
Specificity	Sucrose; D- and L-arabinose, D- and L-arabitol and xylitol

Storage and Shipping Information

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