Creative Enzymes®

# Feruloyl Esterase from Ruminococcus albus, Recombinant

*Cat. No. NATE-1543*

*Lot. No.* (See product label)

## Introduction

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| ***Description*** | In enzymology, a feruloyl esterase (EC 3.1.1.73) is an enzyme that catalyzes the chemical reaction: feruloyl-polysaccharide + H2O → ferulate + polysaccharide. Thus, the two substrates of this enzyme are feruloyl-polysaccharide and H2O, whereas its two products are ferulate and polysaccharide. This enzyme belongs to the family of hydrolases, specifically those acting on carboxylic ester bonds. |
| ***Synonyms*** | feruloyl esterase; ferulic acid esterase (FAE); hydroxycinnamoyl esterase; hemicellulase accessory enzyme; cinnamoyl ester hydrolase (cinnAE); EC 3.1.1.73; 4-hydroxy-3-methoxycinnamoyl-sugar hydrolase |

## Product Information

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| ***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 3.1.1.73 |
| ***CAS No.*** | 134712-49-5 |
| ***Molecular Weight*** | 33.7 kDa |
| ***Purity*** | >90% as judged by SDS-PAGE |
| ***Concentration*** | 1 mg/mL |
| ***Optimum pH*** | 7 |
| ***Optimum temperature*** | 37 °C |
| ***Specificity*** | Ferulate crosslinks between xylans and lignin |

## Storage and Shipping Information

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