

Invertase from *S. cerevisiae*, Recombinant

Cat. No. NATE-1573

Lot. No. (See product label)

Introduction

Description Invertase is an enzyme that catalyzes the hydrolysis (breakdown) of sucrose (table sugar). The resulting mixture of fructose and glucose is called inverted sugar syrup. Related to invertases are sucrases. Invertases and sucrases hydrolyze sucrose to give the same mixture of glucose and fructose. Invertases cleave the O-C(fructose) bond, whereas the sucrases cleave the O-C(glucose) bond.

Synonyms EC 3.2.1.26; saccharase; glucosucrase; beta-h-fructosidase; beta-fructosidase; invertin; sucrase; maxinvert L 1000; fructosylinvertase; alkaline invertase; acid invertase; beta-fructofuranosidase

Product Information

Species *S. cerevisiae*

Source *E. coli*

Form 3.2 M ammonium sulphate

EC Number EC 3.2.1.26

CAS No. 9001-57-4

Molecular Weight 60.64 kDa

Purity >95% as judged by SDS-PAGE

Activity 7600 U/ml

Optimum pH 4.6

Optimum temperature 40 °C

Unit Definition One Unit of invertase was defined as the amount enzyme required to produce 1 µmole of D-glucose and 1 µmole of D-fructose, in a reaction mixture containing 50mM MES buffer, pH 4.6, BSA (1 mg/ml) and 30 mM sucrose, at 40°C.

Storage and Shipping Information

Storage Invertase should be stored at 4 °C or and will remain stable up to 3 years if stored as specified.