

## 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.