Creative Enzymes®

Native Candida sp. Invertase

Cat. No. DIA-205

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.
Applications	This enzyme is useful for enzymatic determination of saccharose and for the structure investigation of carbohydrates containing ß-D-fructofuranoside residue.
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

Source	Candida sp.
Appearance	White amorphous powder, lyophilized
EC Number	EC 3.2.1.26
CAS No.	9001-57-4
Molecular Weight	approx. 260 kDa
Activity	Gradel 100U/mg-solid or more (containing approx. 70% of stabilizer)
pH Stability	pH 4.0-6.0 (50°C, 10min)
Optimum pH	3.5-4.0
Thermal stability	below 60°C (pH 4.5, 10min)
Optimum temperature	60-70°C
Michaelis Constant	1.5×10^{-2}M (Saccharose)
Structure	Glycoprotein containing ca. 50% of carbohydrates
Specificity	The enzyme hydrolyzes saccharose and raffinose, but does not hydrolyze inulin and melezitose.
Stabilizers	KH_2PO_4

Storage and Shipping Information

Stability	Stable at-20°C for at least one year