

## Native Aspergillus oryzae β-Galactosidase

Cat. No. DIA-220

Lot. No. (See product label)

## Introduction

**Description** β-galactosidase is a hydrolase enzyme that catalyzes the hydrolysis of  $\beta$ -

galactosides into monosaccharides. Substrates of different  $\beta$ -galactosidases include

ganglioside GM1, lactosylceramides, lactose, and various glycoproteins.

Applications β-Galactosidase was used for reversed-phase (RP) adsorption. It was also used in

the hydrolysis of whey lactose.

**Synonyms**  $\beta$ -galactosidase; beta-gal;  $\beta$ -gal; EC 3.2.1.23; lactase;  $\beta$ -lactosidase; maxilact;

hydrolact;  $\beta$ -D-lactosidase; S 2107; lactozym; trilactase;  $\beta$ -D-galactanase;

oryzatym; sumiklat;  $\beta$ -D-galactoside galactohydrolase

## **Product Information**

**Source** Aspergillus oryzae

**EC Number** EC 3.2.1.23

**CAS No.** 9031-11-2

**Unit Definition** One unit will hydrolyze 1.0 μmole of lactose per minute at pH at 4.5 at 30 °C.

## Storage and Shipping Information

*Storage* –20°C

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