

# Native Sweet almonds β-Glucosidase

#### Cat. No. NATE-0770

Lot. No. (See product label)

## Introduction

#### *Applications* Determination of alpha-amylase / carbohydrate structure research Clinical Chemistry

Synonymsβ-glucosidase; glycoside hydrolase; β-D-glucoside glucohydrolase; EC 3.2.1.6; gentiobiase; cellobiase;<br/>emulsin; elaterase; aryl-β-glucosidase; β-D-glucosidase; arbutinase; amygdalinase; p-nitrophenyl β-<br/>glucosidase; primeverosidase; amygdalase; linamarase; salicilinase; β-1,6-glucosidase

# **Product Information**

Source	Sweet almonds
Form	A freeze-dried material
EC Number	EC 3.2.1.6
CAS No.	9001-22-3
Activity	> 1000 U/mg
Unit Definition	The amount of enzyme causing the liveration of 1 microgram of glocose per minute at $35^\circ C$

### Storage and Shipping Information

StorageStore desiccated at-15°C or below. Allow to come to room temperature before opening. Before returning<br/>to storage, redesiccate under vacuum over silica gel for a minimum of four hours. Re-seal before<br/>returning to-15°C or below.