Creative Enzymes®

Native Sweet almonds β-Glucosidase

Cat. No. NATE-0770

Lot. No. (See product label)

Introduction

Description	β-glucosidase is a glucosidase enzyme located in on the brush border of the small intestine that acts upon β1->4 bonds linking two glucose or glucose-substituted molecules (i.e., the disaccharide cellobiose). It is one of the cellulases, enzymes involved in the decomposition of cellulose and related polysaccharides; more specifically, an exocellulase with specificity for a variety of beta-D-glycoside substRates. It catalyzes the hydrolysis of terminal non-reducing residues in beta-D-glucosides with release of glucose.
Applications	Determination of alpha-amylase / carbohydrate structure research Clinical Chemistry
Synonyms	β-glucosidase; glycoside hydrolase; β-D-glucoside glucohydrolase; EC 3.2.1.6; gentiobiase; cellobiase; emulsin; elaterase; aryl-β-glucosidase; β-D-glucosidase; arbutinase; amygdalinase; p-nitrophenyl β-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°C

Storage and Shipping Information

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