FRUCTANASE MIXTURE (Ultrapure, recombinant, powder)

08/23

Ultrapure Recombinant

E-FRPDPU

Source: *Aspergillus niger*
EC: 3.2.1.7
Synonyms: *endo*-inulinase, 1-beta-D-fructan fructanohydrolase
EC: 3.2.1.80
Synonyms: *exo*-inulinase, fructan β-fructosidase

CAZy Family: GH32
CAS: 9001-57-4, 9025-67-6, 37288-56-5

Refer to the product lot number Certificate of Analysis for lot specific properties.

PROPERTIES

For Fructan Determination

This enzyme preparation is designed for use in the measurement of fructan (inulin) by the procedure of Orafti (AOAC Method 997.08). The procedure recommends the use of Fructozyme (Novo SP 230), which is a fermentation product containing highly active *exo*-inulinase and *endo*-inulinase. However, Fructozyme also contains other enzymes at activity levels which interfere with the specific measurement of fructan or, alternatively, result in depolymerisation, and thus underestimation, of other dietary fiber components. Furthermore, this preparation is no longer commercially available.

STORAGE CONDITIONS:
This enzyme is supplied as a freeze-dried powder. It should be stored below -10°C. This enzyme preparation MUST be recovered from the bottle by dissolution in water (not buffer). Subsequent dilutions can then be performed in appropriate buffer.

For assay, enzyme preparation is diluted in 100 mM of sodium acetate buffer (pH 4.5) containing BSA (1 mg/mL). If BSA is excluded from the buffer, lower activities are obtained.

Once dissolved, store the enzyme in polypropylene container below -10°C.