

Invertase, Enzyme Activity

Catalog	Unit
TBP0030-200MG	200 mg
TBP0030-1G	1 g

Preparation and Specification

Appearance: White amorphous powder, lyophilized

Activity: Gradel 100U/mg-solid or more (containing approx. 70% of stabilizer)

Stabilizer: KH₂PO₄

Properties

Stability: Stable at -20°C for at least One year

Molecular weight: approx. 260,000

Michaelis constant: 1.5×10⁻²M (Saccharose)

Structure: Glycoprotein containing ca. 50% of carbohydrates

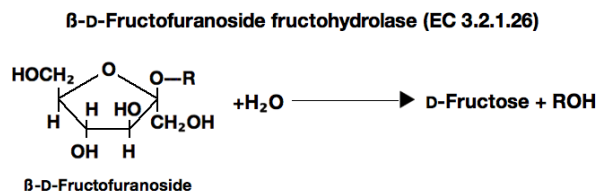
Optimum pH: 3.5-4.0

Optimum temperature: 60-70°C

pH Stability: pH 4.0-6.0 (50°C, 10min)

Thermal stability: below 60°C (pH 4.5, 10min)

Substrate specificity: The enzyme hydrolyzes saccharose and raffinose, but does not hydrolyze inulin and melezitose.



Applications

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

For research use only