



endo-Inulinase from *Aspergillus niger* (Lot 20401)

E-ENDOI

06/03

PROPERTIES

1. ELECTROPHORETIC PURITY

- Single band on SDS-gel electrophoresis (64,000)
- Single major band on isoelectric focusing (pI's 3.7); minor band at pI 3.5.

2. SPECIFIC ACTIVITY AND LEVEL OF OTHER ACTIVITIES

SUBSTRATE	ENZYME MEASURED	SPECIFIC ACTIVITY (U/mg protein)
Dahlia fructan	<i>endo</i> -Inulinase	134
Kestose	<i>endo</i> -Inulinase	7.4

All activities were measured at pH 4.5 and 40°C. Action on kestose and fructan was determined at a substrate concentration of 10 mg/ml and using the Nelson/Somogyi reducing-sugar method. **One Unit** of enzyme activity is the amount of enzyme required to release one micromole of fructose reducing-sugar equivalents per minute under the standard assay conditions.

3. PHYSICOCHEMICAL PROPERTIES

pH Optima	4.5 - 5.0
pH Stability	3.5 - 8.5
Temperature Optima	60°C
Temperature Stability	< 60°C

4. STORAGE CONDITIONS

The enzyme is supplied as an ammonium sulphate suspension in the presence of 0.02% sodium azide and should be stored at 4°C. On dissolving in buffer or water, the enzyme should be stored in the frozen state.

The concentration of enzyme as supplied is approximately 200 Units/ml (on fructan).