



exo-Inulinase from *Aspergillus niger* (Lot 20402)

E-EXO1

06/03

PROPERTIES

1. ELECTROPHORETIC PURITY

- Single band on SDS-gel electrophoresis (74,250)
- Several bands on isoelectric focusing (pI's 4.6-5.1)

2. SPECIFIC ACTIVITY AND LEVEL OF OTHER ACTIVITIES

SUBSTRATE	ENZYME MEASURED	SPECIFIC ACTIVITY (U/mg protein)
Kestose	exo-Inulinase	461
Dahlia fructan	exo-Inulinase	67

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
pH Stability:	3.0 - 8.5
Temperature Optima:	60°C
Temperature Stability:	< 55°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 2,000 Units/ml (on kestose).