



## Purified FRUCTANASE Mixture for Fructan Determination (Lot 20201)

E-FRMXPD

06/03

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 fibre components if this preparation is used in the standard AOAC dietary fibre methods to remove insoluble fructan.

### Fructanase Mixture (Purified) (40 ml) E-FRMXLQ

#### Components:

<i>exo</i> -Inulinase	2,000 U/ml (on kestose at 40°C)
<i>endo</i> -Inulinase	~200 U/ml (on fructan at 40°C)
-Galactosidase	< 0.10 U/ml (on <i>p</i> -nitrophenyl -galactoside)
-Glucanase	< 0.10 U/ml (on -glucan at 40°C)
Pectinase	< 0.40 U/ml (on pectin at 40°C).

**NOTE:** This product has been purified to remove -galactosidase, -glucanase and pectinase which interfere with the use of the preparation in the measurement of fructan, or in the solubilisation of "insoluble" fructan in the AOAC Total Dietary Fibre Methods.

### Contamination of Fructanase Preparations by other Enzymes (Activity, % of *exo*-Inulinase)

Enzyme	Fructanase Mixture Purified	Fructozyme
<i>exo</i> -Inulinase	100	100
-Galactosidase	0.005	14.2
-Glucanase	0.006	0.2
Pectinase	0.02	2

This enzyme is supplied in a stabilised solution containing 16% sodium chloride and 0.3% potassium sorbate (the same stabilisers as in Fructozyme). It should be stored at 4°C between use.

#### NOTE:

This enzyme is also available as a freeze-dried powder (40,000 U of *exo*-Inulinase per vial).

For use in the AOAC/Orafti method, use the same volumes as recommended for Novo SP 230 (Fructozyme).