



LACTASE (β -Galactosidase) from *K. fragilis* (Lot 50801)

11/99

1. PURITY

Chromatographically purified. Specific activity 3.6 U/mg on lactose (2% w/v) at pH 6.5 and 40°C.

2. CONTAMINANTS

This enzyme is partially purified.

3. PHYSICOCHEMICAL PROPERTIES

pH Optima	6.5-7.0
pH Stability	6.2-8.0
Temperature Optima	45°C
Temperature Stability	< 50°C

4. STORAGE CONDITIONS

The enzyme is supplied as a solution in 50% glycerol containing BSA (1 mg/ml) and sodium benzoate (0.2 %) as stabiliser and preservative. The enzyme should be stored at 4°C. The concentration of enzyme as supplied is approximately 40 U/ml.