



endo-ARABINANASE from *A. niger* (Lot 91003)

E-EARAB

11/07

PROPERTIES

(1) **ELECTROPHORETIC PURITY**

- Single major band on SDS-gel electrophoresis (MW = 39,750)
- Single major band on Isoelectric focusing (pI ~ 3.0)

(2) **SPECIFIC ACTIVITY**

SUBSTRATE	SPECIFIC ACTIVITY (U/mg Protein)
Sugar-beet arabinan	9.0
Linear arabinan	9.0

(3) **CONTAMINATION WITH OTHER ACTIVITIES**

α -L-arabinofuranosidase	0.18 % (on beet arabinan)
endo-Polygalacturonanase	< 0.2 %
endo-1,4- β -Galactanase	<0.02 %

(4) **STABILITY**

The enzyme is supplied in 3.2 M ammonium sulphate containing 0.02% sodium azide and should be stored at 4°C. It is stable to repeated freeze/thaw cycles and to lyophilisation. At room temperature there is no loss of activity in 20hr in the pH range 3.0-7.0. the enzyme is stable at 50°C for several hours.

(5) **ASSAY PROCEDURE**

Incubation mixture:

- 0.2 ml CM-Linear Arabinan (6mg/ml)
- 0.2 ml sodium acetate buffer (0.2 M, pH 4.0)

add:

0.2 ml of suitable diluted enzyme and incubate at 40°C for 10 min.

Terminate the reaction by the addition of 0.5 ml of Nelson/Somogyi copper reagent and develop the colour. Run Arabinose standards (50 micrograms) and blanks concurrently.

One Unit of enzyme activity is defined as the amount of enzyme required to release one micromole of arabinose reducing-sugar equivalents per minute under the defined assay conditions.