

Recombinant β -Galactosidase (GAL)

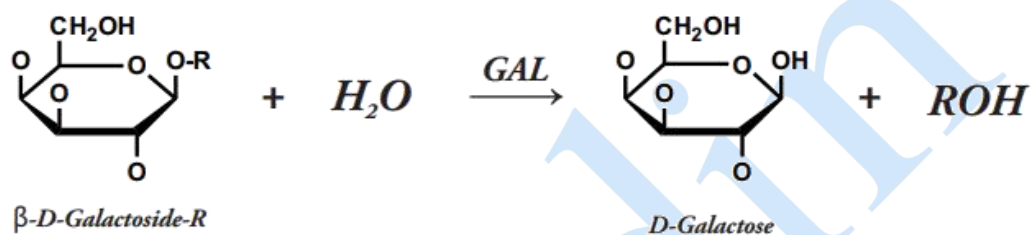
G755128

Storage: Store at -20°C . Avoid freeze/thaw cycle. Store in the dark. Desiccated.

Product Description

β -Galactosidase is a glycoside hydrolase that hydrolyzes the β -glycosidic bonds formed between galactose and its organic moieties. β -Galactosidase can hydrolyze lactose to form glucose and galactose, and enter glycolysis; it can also catalyze the transgalactosylation of lactose into allolactose; allolactose can be cracked into monosaccharides.

Reaction



Properties

Source: Microorganism

Isoelectric point: 4.6

Michaelis constant: 3.4×10^{-4} M (ONPG)

Optimum pH: 7.0

Optimum temperature: $45\sim 55^{\circ}\text{C}$

pH Stability: $5.5\sim 9.5$ (25°C , 20hr)

Thermal stability: $<45^{\circ}\text{C}$ (pH 7.3, 15min)

Inhibitors: Co^{2+} , Cu^{2+} , Fe^{3+} , Ni^{2+} , Zn^{2+} , Proclin

Fig. 1

Fig. 3

Fig. 2

Fig. 4

Fig. 1 pH Activity

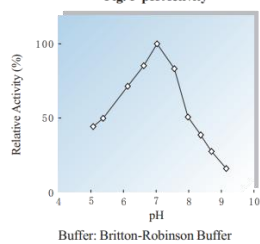


Fig. 3 Temperature activity

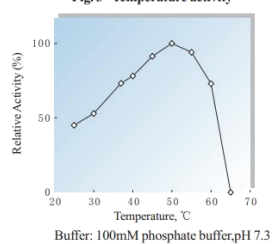


Fig. 2 pH Stability

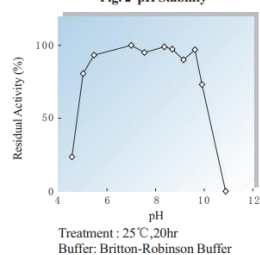


Fig. 4 Thermal stability

