

Inulinase

I755136

Storage: 2-8°C. Store in the dark. Desiccated.

Product Description

Inulinase (CAS No.9025-67-6, EC3.2.1.7) is derived from *Aspergillus Niger* which produced from submerged fermentation. It is mainly used to hydrolyze inulin into fructo-oligose, which can be widely used in many fields such as food, beverage and dairy products.

Action Principle

This Inulinase is an endo-inulinase, which can hydrolyze β -2, 1-d- glycosidic bond of fructosan from inulin internal to form fructo-oligose.

Product Characteristic

1. Optimum temperature: 50 ~ 60°C.
2. Optimum pH: 4.5 ~ 5.5.

Product Feature

1. Appearance: White to light brown powder, the colour may vary from batch to batch.
2. Enzyme activity: ≥ 10000 U/g enzyme powder
3. Enzyme activity definition: One inulinase unit is defined as the quantity of enzyme that will convert 1 μ mol reducing sugar per minute under the condition of hydrolyze the 5%(w/v) inulin 10 min at 60°C, pH 4.6.
4. Product standard: GB1886.174-2024 [National Food Safety Standard-Food Additives-Enzyme Preparations For Food Industry].

Application

In the 10% inulin solution, according to the quantity that add 400g inulinase into 1MT inulin, hydrolyze for 4 hours with the condition 55 °C, pH4.5 ~ 5.0, it can get more than 95% fructo-oligose.