



endo-LEVANASE from *Bacteroides thetaiotaomicron* (Lot 171101a)

Recombinant

E-ENLEV

03/18

(EC 3.2.1.65) 2, 6-beta-D-fructan fructanohydrolase
CAZy Family: GH32
CAS: 9041-11-6

PROPERTIES

1. ELECTROPHORETIC PURITY:

- Single band on SDS-gel electrophoresis (MW ~ 57,100)
- One major band on isoelectric focusing (pI ~ 4.9)

2. SPECIFIC ACTIVITY:

210 U/mg protein (on levan) at pH 6.0 and 40°C

One Unit of *endo*-levanase activity is defined as the amount of enzyme required to release one μ mole of β -D-fructose reducing-sugar equivalents per minute from levan (10 mg/mL) in sodium maleate buffer (100 mM), pH 6.0 at 40°C.

3. SPECIFICITY:

Random hydrolysis of 2, 6- β -D-fructofuranosidic linkages in 2, 6- β -D-fructans (levans) containing more than 3 fructose units.

4. PHYSICOCHEMICAL PROPERTIES:

Recommended conditions of use are at pH 5.5-6.5 and up to 40°C.

pH Optima: 6.0

pH Stability: 4.5-8.0 (> 75% control activity after 24 h at 4°C)

Temperature Optima: 50°C (10 min reaction)

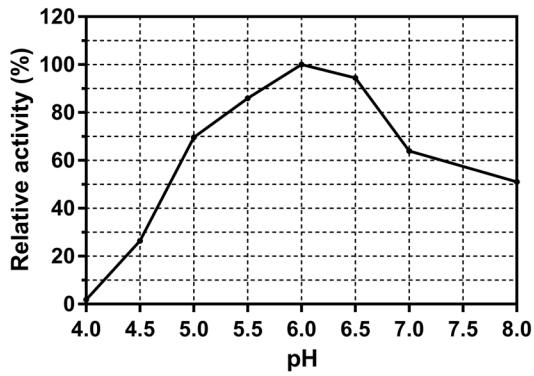
Temperature Stability: up to 40°C (> 75% control activity after 15 min incubation at temperature)

5. STORAGE CONDITIONS:

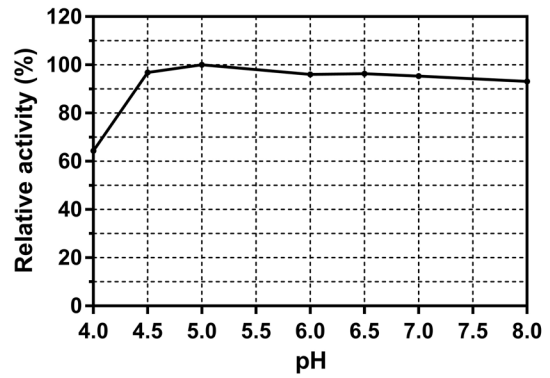
The enzyme is supplied as an ammonium sulphate suspension containing 0.02% (w/v) sodium azide and should be stored at 4°C. For assay, this enzyme should be diluted in sodium maleate buffer (100 mM), pH 6.0. **Swirl to mix the enzyme immediately prior to use.**

6. EXPERIMENTAL DATA:

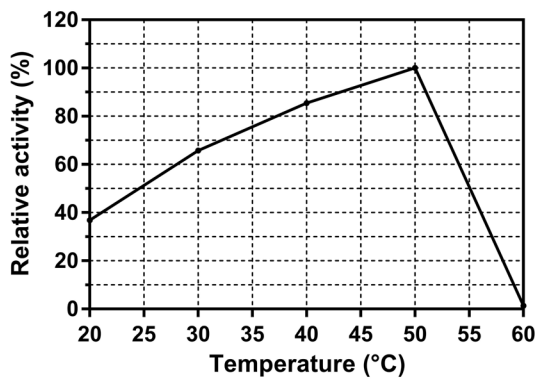
pH Optima



pH Stability



Thermal Optima



Thermal Stability

