



endo-1,4-β-GALACTANASE from *A. niger* (Lot 101001c)

E-EGALN

07/15

(EC 3.2.1.89) arabinogalactan 4-beta-D-galactanohydrolase
CAZy: GH Family 53

PROPERTIES

1. ELECTROPHORETIC PURITY:

- Single band on SDS-gel electrophoresis (MW=48,000)

2. SPECIFIC ACTIVITY:

All activities are at 40°C and pH 4.0. One Unit of activity is defined as the amount of enzyme required to release one micromole of reducing-sugar equivalents from the substrate employed at pH 4 and 40°C.

Substrate	Specific Activity (U/mg protein)
Galactan from potato	506
Polygalacturonic acid (polygalacturonase)	0.150
CM-Linear Arabinan (<i>endo</i> -Arabinanase)	0.020
Birch-wood Xylan (xylanase)	0.003
Citrus Pectin (pectin transesterinase)	0.003
CM-Cellulose (cellulase)	0.003
p-NP-β-Galactoside (β-Galactosidase)	0.001
p-NP-α-L-arabinofuranoside	0.001

3. PHYSICOCHEMICAL PROPERTIES:

pH Optima: 4.0-4.5
pH Stability: 3.0-7.0 (at 4°C)
Temperature Optima: 50°C
Temperature Stability: < 50°C

4. STORAGE CONDITIONS:

The enzyme is supplied as an ammonium sulphate suspension in the presence of 0.02% sodium azide. On dilution in buffer, the enzyme should be stored in the frozen state between use.