

XYLOGLUCANASE from Paenibacillus sp. (Lot 100701d)

Recombinant

E-XEGP II/I5

(EC 3.2.1.151) xyloglucan-specific *endo*-beta-1,4-glucanase CAZy: GH Family 5

PROPERTIES

I. ELECTROPHORETIC PURITY:

- Single band on SDS-gel electrophoresis (MW ~ 42,300)
- Single major band on isoelectric focusing (pl ~ 7.2)

2. SPECIFIC ACTIVITY:

69 U/mg protein (on tamarind xyloglucan) at pH 5.5 and 40°C.

One Unit of xyloglucanase activity is defined as the amount of enzyme required to release one mmole of glucose reducing-sugar equivalents per minute from xyloglucan (5 mg/mL) in sodium acetate buffer (100 mM) pH 5.5.

3. RELATIVE RATES OF HYDROLYSIS OF SUBSTRATES:

Substrate	%
Xyloglucan (Tamarind)	100
CM-Cellulose 4M	< 0.01
Barley β -Glucan	< 0.02

Action on polysaccharide substrates was determined at final substrate concentrations of 5 mg/mL in sodium acetate buffer (100 mM), pH 5.5 at 40°C.

4. PHYSICOCHEMICAL PROPERTIES:

pH Optima: 5.0 - 7.0

pH Stability: 4.0 - 9.0 (> 75% control activity after 24 hours at 4°C)

Temperature Optima: 50°C (10 min. reaction)

Temperature Stability: up to 50°C (> 90% control activity after 15 min.)

5. STORAGE CONDITIONS:

The enzyme is supplied as an ammonium sulphate suspension in 0.02% (w/v) sodium azide and should be stored at 4°C. For assay, this enzyme should be diluted in sodium acetate buffer (100 mM), pH 5.5 containing I mg/mL BSA. **Swirl to mix the enzyme immediately prior to use.**