

## Fructanase 32A, *Lactobacillus paracasei*

### LpFru32A (GH32)

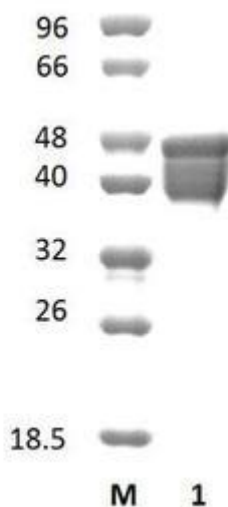
Catalogue number	Presentation
CZ05261	1 mg
CZ05262	3 x 1 mg

#### Description

Fructanase 32A (*LpFru32A*), assigned the E.C. number 3.2.1.80, is a derivative of *Lactobacillus paracasei*. It is an exo- $\beta$ -fructanase. The recombinant *LpFru32A*, purified from *Escherichia coli*, is a single-domain Glycoside Hydrolase family 32 (GH32) enzyme (see more details at [www.cazy.org](http://www.cazy.org)). The protein is supplied in a solution containing 35 mM NaHepes buffer (pH 7.5), 750 mM NaCl, 200 mM Imidazole, 3.5 mM CaCl<sub>2</sub>, and 25% (v/v) glycerol, at a concentration of 1 mg/mL. Bulk quantities of this product can be made available upon request. To place an order, simply visit our website. We offer fast and secure shipping worldwide.

#### Electrophoretic Purity

The molecular integrity and purity of *LpFru32A* (GH32) were evaluated using sodium dodecyl sulfate-polyacrylamide gel electrophoresis (SDS-PAGE), followed by BlueSafe staining (MB15201) (Figure 1).



**Figure 1.** SDS-PAGE analysis of *LpFru32A* (GH32) was conducted in (Lane 1), employing a 14% polyacrylamide gel. The enzyme exhibits a band corresponding to a molecular weight of approximately 46,43 kDa. Lane M contains a Protein Marker for reference.

#### Storage temperature

The protein should be stored at -30°C to -15°C in a constant temperature freezer. The protein will remain stable till the expiry date if stored as specified.

#### Substrate specificity

*LpFru32A* (GH32) hydrolyses chicory inulin, nystose and 1-kestose. Also cleave bacterial levan and the 1,2- $\alpha$ - $\beta$  bond (linking glucose [glc] and fructose [fru]) in sucrose.

#### Temperature and pH optima

The enzyme exhibits optimal activity within a pH range of 5.0-5.5 and at a temperature of 37°C. Maximal enzymatic activity is achieved at pH 5 and a consistent temperature of 37°C.

## Enzyme activity

The substrate specificity and kinetic properties of *LpFru32A* (GH32) are detailed in the referenced publication provided below. To perform enzyme assays and determine specific activity values, adhere to the methodology outlined in the cited paper(s).

## Reference

Martel *et al.* (2010) *Bioresour Technol.* 101(12):4395-402.

## Customer Support

Our dedicated customer support team is always ready to assist you with any questions or technical issues you may have. Reach us via email at [info@nzytech.com](mailto:info@nzytech.com).

## Quality control assay

Protein purity is determined to be  $\geq 75\%$ , as assessed by SDS-PAGE and subsequent BlueSafe staining (MB15201).

For life science research only. Not for use in diagnostic procedures.

---

**NZYtech Lda.** Estrada do Paço do Lumiar, Campus do Lumiar - Edifício E, R/C, 1649-038 Lisboa, Portugal Tel.:+351.213643514 Fax:  
+351.217151168 [www.nzytech.com](http://www.nzytech.com)