

Dextranase 3F

Alpha-1,6-glucan-6-glucanohydrolase, EC 3.2.1.11

Description:	Dextranase 3F hydrolyzes the glycosidic α -1,6-linkages of dextran. It is an "endo-splitting" enzyme, i.e. it splits the chains of dextran from inside. The result is a fast degradation. Food quality.		
Origin:	<i>Chaetomium gracile</i>		
Application:	The application of Dextranase 3F improves the cleaning of beet- and cane sugar during the sugar production. It eliminates the disturbing influences of dextrans on the filtration and crystallization.		
Activity:	> 10 000 U/ml (method: ASA Spezialenzyme GmbH)		
Parameters of reaction:	<u>pH</u>	optimum 5 – 7	active within pH 3 - 8
	<u>temperature</u>	optimum 55 – 60°C	active within 20 – 65°C (in syrup to 80°C)
Dosage:	<u>Rawer sap (10 – 20° Brix)</u> 5 – 10 ml Dextranase 3F per 1000 kg sap (pH 5 – 7, T = 55 – 60°C) reaction time 10 – 20 min		
	<u>Syrup (60 – 70° Brix)</u> 50 – 100 ml Dextranase 3F per 1000 kg syrup (pH 5-7, T = 70 – 80°C) reaction time 30 – 60 min		
Order-No.:	3150		
Form of delivery:	liquid extract		
Storage:	below 20°C		
Literature:	Stoppok, E., Buchholz, K.: Einsatz von Dextranase und Bestimmung ihrer Aktivität bei der Verarbeitung von alterierten Zuckerrüben. <i>Zuckerind.</i> 119 (1994) 476 – 481 (article in German and English)		