

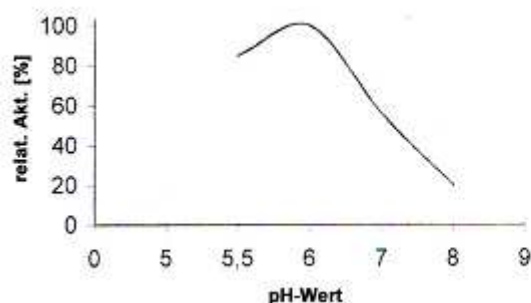
## $\beta$ -D-Galactosidase

EC 3.2.1.23

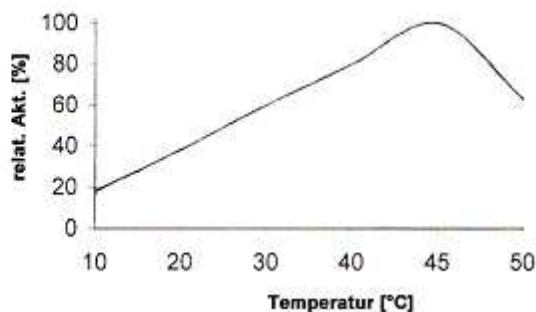
Description:	Neutral yeast-lactase, splits $\beta$ -Galactosidase into its monosaccharides, food quality		
Origin:	<i>Kluyveromyces lactis</i>		
Application:	Analytics, partially purified enzyme preparation		
Activity:	> 500 U/mg		
Parameters of reaction:	<u>pH</u>	optimum 6 – 8	active within pH 2,5 – 8,5
	<u>temperature</u>	optimum 45°C	active within 5 – 70°C
Order-No.:	2055		
Form of delivery:	partially purified lyophilisat		
Storage:	-20°C		
Shelf life:	12 months under mentioned conditions		

### $\beta$ -D-Galaktosidase from *Kluyveromyces lactis*

Temperature/pH activity data



III.1: pH dependence of  $\beta$ -D-Galactosidase (T=30°C)



III.2: Temperature dependence of  $\beta$ -D-Galactosidase (pH=6,5)