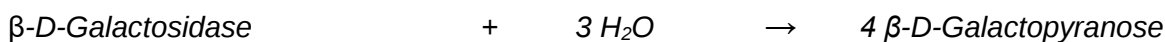


β-D-Galactosidase

E.C. 3.2.1.23

Description: Neutral yeast-lactase, splits β-Galactosidase into its monosaccharides, food quality

Catalysed reaction:



Origin: *Kluyveromyces lactis*

Application: Analytics

Activity: > 100 U/ g

Specific activity: > 30 U/ mg Protein

Parameters: pH
Temperature

Optimum: 6, active in the range of pH 2.5 – 8.5
Optimum: 45°C, active in the range of 5 – 70°C

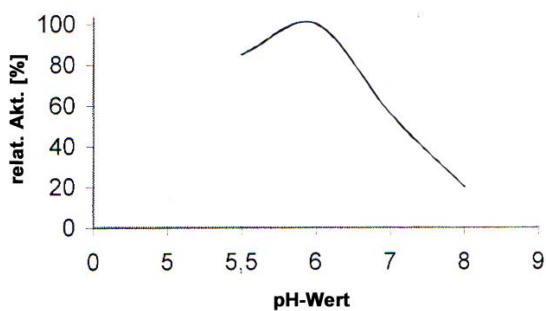


Abb. 1: Abhängigkeit der β-Galaktosidaseaktivität von dem pH-Wert (T=30°C)

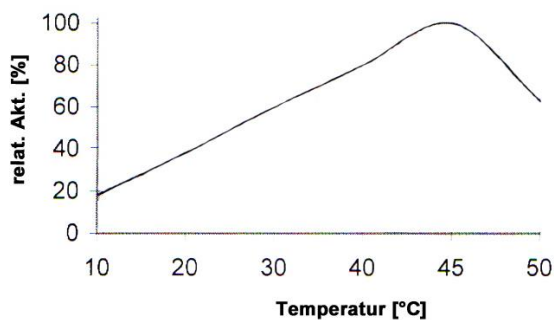


Abb. 2: Abhängigkeit der β-Galaktosidaseaktivität von der Temperatur (pH=6,5)

Article-no.: 2055

Form of delivery: White to yellowish partially purified lyophilizate

Stability: Stable at -20°C

Storage: – 20°C