There is a possibility of changing the ‘Code’ and/or ‘Lot No.’

‘Protein conc.’ and ‘Activity’ might vary between lots.

Data sheet

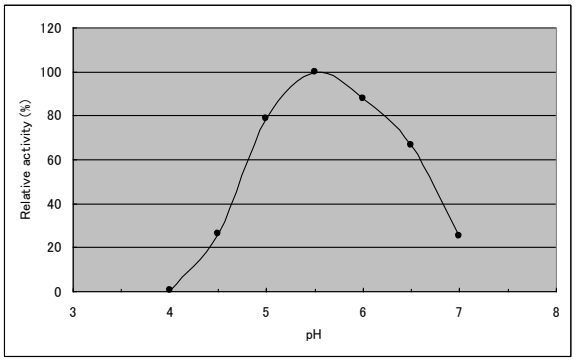
Enzyme	;	**Pullulanase KS1**
Code	;	PLN-97-01
Lot No.	;	
Protein conc	;	mg/ml
Volume	;	10 ml
Form	;	25mM Tris-HCl (pH 7.5), 1 mM EDTA, 10 mM NaCl
Storage	;	-20℃
Activity	;	26.2 U/ ml
Notes	;	For research use only

Unit definition: One unit is defined as the amount of enzyme which hydrolyzes pullulan, liberating reducing carbohydrate with a reducing power equivalent to 1.0 μmol glucose per 1 minute at pH 5.5 and 70 °C.

Activity measurement: Pullulanase activity was determined by measuring the amount of reducing sugar released during enzymatic hydrolysis. A 400 μl reaction mixture containing 200 μl of McIlvaine buffer (pH 5.5), 1% of pullulan (50,000~100,000 MW, Wako pure chemical industries, Ltd.) and appropriate dilution of pullulanase was incubated at 70 °C for 5 min after 5 min preincubation at 70 °C without the enzyme. The reaction was stopped by chilling the mixture with ice cold water. The amount of reducing sugar was determined by Somogyi-Nelson method.

Enzyme Characteristics

pH profile



Thermal stability