



## Alpha-Galactosidase

### **DESCRIPTION**

Alpha-galactosidase produced by the controlled fermentation of a non-genetically modified strain of *Aspergillus niger*. The enzyme hydrolyzes (breaks) alpha-1,6-glycosidic bonds in galactosyl oligosaccharides (alpha-galactosides); liberating simpler sugars (galactose, glucose, fructose, and sucrose). The high activity, food grade powder contains no chemical preservatives.

### **ACTIVITY:**

Alpha-Galactosidase

One Alpha-galactosidase Unit (AGSU) is that amount of enzyme which will liberate on (1) micromole of glucose in ten (10) minutes under the conditions of the AGSU Assay.

### **PHYSICAL PROPERTIES:**

Form	Amorphous dry powder
Color	Light Brown
Solubility	Readily soluble in water

### **PROPERTIES:**

Optimum pH Range	4.5-5.5
Effective pH Range	3.5-7.0
pH Stability Range	3.5-8.0
Optimum Temperature Range	55-60°C
Effective Temperature Range	Up to 60°C
Temperature Stability Range	Up to 50°C

### **ACTIVATORS, COFACTORS, AND INHIBITORS:**

No activators or cofactors are required for the complete activity of Alpha-galactosidase.

### **USE LEVEL:**

Enzyme requirements are generally dictated by processing conditions. They will vary with p-Nitrophenyl-alpha-D-galactopyranoside substrate concentration, degree of desired starch hydrolysis, pH, temperature and time of hydrolysis.

### **APPLICATIONS:**

- Food Industry: Beet Sugar and General
- Dietary Industry: Digestive Aids

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- Feed Additives

**STORAGE:**

In sealed containers, under cool, dry conditions, the product will maintain the declared activity for at least 12 months. Storage life can be extended by storing under refrigeration at 5C.

**PACKAGING:**

10 kg Fiber Drums

Nothing disclosed is to be construed as a recommendation to use our products in violation of any patents. The information presented is believed to be accurate. However, said information and products are offered without warranty or guarantee except as to the composition and purity stated herein since the ultimate conditions of use and the variability of the materials treated are beyond our control.

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