Invertase, baker's yeast (S. cerevisiae)

Cat. No.: HY-P2979

CAS No.: 9001-57-4

Target: Endogenous Metabolite

Pathway: Metabolic Enzyme/Protease

Storage: Please store the product under the recommended conditions in the Certificate of Analysis.

Invertase

BIOLOGICAL ACTIVITY

Description	Invertase, baker's yeast (S. cerevisiae) is a major enzyme present in plants and microorganisms, is often used in biochemical studies. Invertase catalyzes the hydrolysis of the disaccharide sucrose into glucose and fructose[1].
In Vitro	This product is obtained through deep microbial fermentation and is used to catalyze the hydrolysis of sucrose. Temperature range: effective temperature range 20-60□, optimal temperature is 45-55□ pH range: effective pH range 3.0-8.0, optimal pH is 4.5-5.5 Inhibitors: Fe^{3+}□Cu^{2+}□Hg^{+}□Pb^{+} MCE has not independently confirmed the accuracy of these methods. They are for reference only.

REFERENCES

[1]. Sainz-Polo MA, et al. Three-dimensional structure of Saccharomyces invertase: role of a non-catalytic domain in oligomerization and substrate specificity. J Biol Chem. 2013 Apr 5;288(14):9755-9766.

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