PROPERTIES

1. PURITY:
   - Single major band on SDS-PAGE (MW = 30,250); minor bands at MW < 30,000
   - Single major band on isoelectric focusing (pI 8.8); minor band at pI 9.3

2. SPECIFIC ACTIVITY AND LEVEL OF OTHER ACTIVITIES:
   - Activity: approx. 9 tyrosine-equivalent Units/mg solid
   - Specific activity: approx. 9 tyrosine-equivalent Units/mg solid
   - Essentially devoid of β-glucanase

   One Unit will hydrolyse casein to produce colour equivalent to 1.0 μmole (181 μg) of tyrosine per minute at pH 7.0 at 40°C (colour by Folin-Ciocalteu reagent).

3. PHYSICOCHEMICAL PROPERTIES:
   - pH Optima: 7.0-7.5
     (60% of maximal activity at pH 6.0)
   - pH Stability: 5.5-10.0
   - Temperature Optima: 60°C
   - Temperature Stability: < 60°C

4. STORAGE CONDITIONS:
   The enzyme is supplied in powder form. Stable for > 4 years -20°C.
   This enzyme is suitable for use in AOAC INTERNATIONAL Total Dietary Fibre analytical procedures.

   Once dissolved, store frozen between use.