

Cellulase from *Trichoderma viride*

Cat. No. 16426

Product Description:

General	<p>An enzyme complex¹ derived from the fermentation of a selected strain. Contains macerases activity which is capable of cell wall decomposition.</p> <p>Cellulase is able to decompose natural (e.g. filter paper) as well as modified celluloses (e.g. carboxymethyl cellulose). It hydrolyses 1,4-β-D-glucosidic linkages in cellulose, lichenin and cereal β-D-glucans. In nature, cellulose is found in association with other components e.g. hemicellulose, lignin and pectin. SERVA cellulases contain a number of other activities, which assist in breaking down these components and degrading cell walls. α-Amylase hydrolyses 1,4-α-D-glucosidic linkages in polysaccharides containing three or more 1,4-α-linked D-glucose units. Pectinase randomly cleaves 1,4-α-D galactosiduronic linkages in galacturans.</p>
Application	<ul style="list-style-type: none">Hydrolyzes or degrades cellulosic materials from a wide variety of sources depending on enzyme dosage, reaction conditions and the type of material being treated.
Features	<ul style="list-style-type: none">Lyophilisate activity: ca. 1.5 U/mg*Temperature optimum: 50 – 60 °COptimal pH: 4 - 5 (activity range 3 - 7)Extraneous activities: α-amylase, hemicellulase, pectinase, protease
Stability/Storage	<p>Lyophilisate should be stored at a dry place in a tightly closed container at +2 °C to +8 °C. Cellulase solutions are stable at pH 5 – 7 at 4 °C for 24 h. Activity is completely destroyed after 10 – 15 minutes at 80 °C.</p>
Inhibition/Inactivation	<p>Cellulase is inhibited by its reaction products e.g. glucose, cellobiose. Hg^{2+} inhibits the activity completely, whereas Mn^{+}, Ag^{2+}, Zn^{2+} and Cu^{2+} are only slightly inhibitory.</p>

***Unit definition:** 1 U catalyses the liberation of 1 μ mol glucose from sodium carboxymethyl cellulose per minute at 40 °C, pH 4.5; glucose is determined with alkaline copper reagent².

¹Beldman, G. et al. (1985) Eur. J. Biochem. 146, 301 - 308

²Okada, G. (1988) Methods Enzymol. 160, 259 – 263