β-GLUCANASE from TRICHODERMA HARZIANUM


SOURCES
Produced by the controlled fermentation of non-pathogenic and non-toxicogenic strains of *Trichoderma harzianum* (classification by Rifai M.A., Mycological Papers, No. 116, pages 1-56, 1969) and isolated from the growth medium.

Active principles
Endo-1,3-beta-glucanase (synonym: laminarinase)
Exo-1,3-beta-glucanase

Systematic names and numbers
1,3-(1,3; 1,4)-beta-D-glucan 3(4) glucanohydrolase (EC 3.2.1.6; C.A.S. No. 62213-14-3)
Glucan 1,3-beta-glucosidase (EC 3.2.1.58; C.A.S. No. 9073-49-8)

Reactions catalyzed
Hydrolyzes beta-1,3 or beta-1,4 linkages in 1,3 (1,4)-beta-D-glucans yielding glucose.

Secondary enzyme activities
Hemicellulase
Cellulase (1,4-[1,3;1,4]-beta-D-Glucan 4-glucano-hydrolase); (EC 3.2.1.4; C.A.S. No. 9012-54-8)
Pectinase (Poly (1,4-alpha-D-galacturonide) glycanohydrolase); (EC 3.2.1.15; C.A.S. No. 9032-75-1)

DESCRIPTION
Typically off-white to tan amorphous powders or tan to dark-brown liquids. These products are concentrated and standardised with food-grade diluents or carriers such as maltodextrin, starch or glucose to obtain commercial preparations. Soluble in water and practically insoluble in ethanol and ether.

FUNCTIONAL USES
Enzyme preparation
Used in the preparation of fruit juices, wine, beer and vegetable oils

GENERAL SPECIFICATIONS
Must conform to the General Specifications for Enzyme Preparations Used in Food Processing (see Volume Introduction)

CHARACTERISTICS

IDENTIFICATION

β-Glucanase activity
(Vol. 4)
The sample shows β-glucanase activity