

CATALOG # 120491-1
 Package Size: 1 g (20KU/ mg)
 Zymolyase® -20T
 (from *Arthrobacter luteus*)

Zymolyase® -20T, produced by a submerged culture of *Arthrobacter luteus*⁽¹⁾, is a new enzyme preparation which lyses effectively cell walls of viable yeast cells^(2, 3). This preparation is a lyophilized powder prepared by salting out from culture fluid with ammonium sulfate. An essential enzyme responsible for lysis of viable yeast cells in this preparation is β -1, 3-glucan laminaripentaohydrolase. It hydrolyzes linear glucose polymers with β -1, 3-linkages and releases specifically laminaripentaose as the main and minimum product unit^(4, 5, 10, 11).

The extent of lysis of yeast cells by Zymolyase® -20T varies with yeast strain, growth stage of yeast, or cultural condition^(6 - 8).

Zymolyase® -20T shows 20,000 units/g of the lytic activity, defined after, toward brewer's yeast cells (*Saccharomyces cerevisiae*, resting stage) or toward yeast cells of *Saccharomyces uvarum* IFO 0565 cultured statically in malt extract medium (Malt extract 2 g, peptone 0.5 g, water 100 ml) at 20 °C for 34 hours.

Further purified preparation⁽⁹⁾ is also available as Zymolyase® -100T whose specific activity is 100,000 units/g. Further information related to the Zymolyase® are obtained in the references cited below^(12 - 16).

SPECIFICATIONS:

Appearance:	Lyophilized powder	
Activity:	20,000 units/g	
Essential enzyme:	β -1, 3-glucan laminaripentaohydrolase	
Other activities contained:	β -1, 3-glucanase	ca. 1.5×10^6 units/g
	protease	ca. 1.5×10^4 units/g
	mannanase	ca. 1.5×10^6 units/g
	(See reference No. 3 as to the definition of each enzyme unit. Each activity varies more or less among lots.)	
	DNase, RNase	not detected
Optimum pH and temperature:	pH 7.5, 35 °C (for lysis of viable yeast cells) pH 6.5, 45 °C (for hydrolysis of yeast glucan)	
Stable pH:	5-10	
Heat stability:	The lytic activity is lost on incubation at 60 °C for 5 minutes.	
Specificity (lytic spectrum)⁽⁵⁾:	Ashbya, Candida, Debaryomyces, Eremothecium, Endomyces, Hansenula, Hanseniaspora, Kloekera, Kluyveromyces, Lipomyces, Metschnikowia, Pichia, Pullularia, Torulopsis, Saccharomyces, Saccharomycopsis, Saccharomycodes, Schwanniomyces, etc.	
Activators:	SH compound such as cystein, 2-mercaptoethanol or dithiothreitol	

ASSAY FOR ENZYME ACTIVITY:

Unit Definition

One unit of lytic activity is defined as that amount which indicates 30% of decrease in absorbance at 800 nm (A_{800}) of the reaction mixture under the following condition.

Method

Reaction mixture

Enzyme:	0.05-0.1 mg/ml solution	1 ml
Substrate:	Brewer's yeast cell suspension (2 mg dry weight/ml)	3 ml
Buffer:	M/15 Phosphate buffer, pH 7.5	5 ml
Distilled water:		1 ml
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Total Volume:		10 ml

Procedure

After incubation for 2 hours at 25°C with gentle shaking, A_{800} of the mixture is determined. As a reference, 1 ml of distilled water is used instead of enzyme solution.

Calculation

Percentage decrease in A_{800} = (A_{800} of reference - A_{800} of reaction mixture) x 100/initial A_{800} of reference when 60% of A_{800} decrease, equivalent to 2 units, is observed in the reaction system, the brewer's yeast cells are completely lysed, namely 1 unit of Zymolyase®-20T lyses 3 mg dry weight of brewer's yeast.

PRECAUTIONS ON USE:

Use a sterilized filter except nitrocellulose when a sterilized enzyme solution is needed.

STORAGE:

Stable for least 1 year at 2°C. About 70% of the lytic activity is lost when stored at 30°C for 3 months.

REFERENCES:

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NOTE:

This product is for laboratory use only - not for drug, household or other uses.

AMSBIO | www.amsbio.com | info@amsbio.com



UK & Rest of the World
184 Park Drive, Milton Park
Abingdon OX14 4SE, UK
T: +44 (0)1235 828 200
F: +44 (0) 1235 820 482



North America
1035 Cambridge Street,
Cambridge, MA 02141
T: +1 (617) 945-5033 or
T: +1 (800) 987-0985
F: +1 (617) 945-8218



Germany
Bockenheimer Landstr. 17/19
60325 Frankfurt/Main
T: +49 (0) 69 779099
F: +49 (0) 69 13376880



Switzerland
Centro Nord-Sud 2E
CH-6934 Bioggio-Lugano
T: +41(0) 91 604 55 22
F: +41(0) 91 605 17 85