



## Product Information

### β-Glucosidase from almonds

**Cat. No.:** X23-06-YM135

**Size:** 100 mg; 200 mg; 500 mg

**Synonym:** β-D-Glucoside glucose hydrolase; β-Glycosidase; Fibroblase; Dragon glycogenase; Bitter almondosidase

**This product is for research use only and is not intended for diagnostic use.**

#### Product Information

Description	β-Glucosidase from almonds is responsible for hydrolyzing the glycosidic bonds of cellobiose to give rise to glucose, which is crucial for the effective use of cellulose.
Unit Definition	One unit will liberate 1.0 μmole of glucose from salicin per min at pH 5.0 at 37°C.
Source	Almonds
Form	White to light yellow powder
Applications	β-Glucosidase from almonds can be used in carbohydrate research and biofuel industries.
Storage	Store at 4°C.