

TREHALASE AND A METHOD OF MANUFACTURING SUGARS BY SAID ENZYME
ABSTRACT OF THE DISCLOSURE

Novel trehalase having the properties that it hydrolyzes α,α' -trehalose, 2,2'-dideoxy- α,α' -trehalose and 2-deoxy- α,α' -trehalose into the respective constituting sugars while it does not act on neotrehalose, lactose, maltose, celobiose and sucrose; its optimum pH is 5 to 6; its optimum temperature is 65°C; it is stable against heating up to 65°C; its molecular weight as measured by a gel filtration is 400,000 to 500,000 while the molecular weight of the subunit as measured by a sodium dodecylsulfate - polyacrylamide gel electrophoresis is 180,000 to 250,000; its isoelectric point as measured by an isoelectric focusing is 2.7; and it is a glycoprotein.

Figure 1