

Rutinosides are very common glycosidic aroma precursors. The glycosidic moiety influences wine aroma, flavour and taste of juices, so its cleavage has many consequences. These interesting insights led us to a diglycosidase – the extracellular β -rutinosidase from *Aspergillus niger*. The purified β -rutinosidase was partly analyzed by MALDI-TOF/TOF. The insert encoding for β -rutinosidase was ligated into the expression vector pPICZ α A. *Pichia pastoris* KM71H was used as an expression system. It was found out, that β rutinosidase gene consists of a 1137 bp, encoding protein with 379 amino acids. The enzyme was determined to have relative molecule mass 60 kDa by sodium dodecylsulfate polyacrylamide gel electrophoresis. The pH and temperature optima of the enzyme were found to be 3,0 and 50 °C, respectively. p-Nitrophenyl- β -rutinoside was used as a substrate