

## Native Porcine Elastase

Cat. No. NATE-0211

Lot. No. (See product label)

### Introduction

**Description** Pancreatic elastase is a form of elastase that is produced in the acinar cells of the pancreas, initially produced as an inactive zymogen and later activated in the duodenum by trypsin. Elastases form a subfamily of serine proteases, characterized by a distinctive structure consisting of two beta barrel domains converging at the active site that hydrolyze amides and esters amongst many proteins in addition to elastin, a type of connective tissue that holds organs together. Pancreatic elastase 1 is a serine endopeptidase, a specific type of protease that has the amino acid serine at its active site.

**Synonyms** EC 3.4.21.36, pancreatopeptidase E; pancreatic elastase I; elastase; elaszym; serine elastase; elastase-1; pancreatopeptidase; ELA1

### Product Information

**Species** Porcine

**Source** Porcine pancreas

**Form** Type I, white powder; Type II, Type III, lyophilized powder, Contains sodium carbonate.

**EC Number** EC 3.4.21.36

**CAS No.** 39445-21-1

**Activity** Type I, > 15 units/mg; Type II, > 4.0 units/mg protein; Type III, > 1 units/mg protein (biuret).

**Buffer** H<sub>2</sub>O: soluble ; H<sub>2</sub>O: soluble

**Unit Definition** One unit will hydrolyze 1.0 μmole of N-succinyl-L-Ala-Ala-Ala-p-nitroanilide per min, pH 8.0 at 25°C.

### Usage and Packaging

**Package** Package size based on protein content

### Storage and Shipping Information

**Storage** -20°C