

## Native Baker's yeast (S. cerevisiae) Glyceraldehyde-3-phosphate Dehydrogenase

Cat. No. NATE-0278

Lot. No. (See product label)

## Introduction

**Description** Glyceraldehyde-3-phosphate dehydrogenase catalyzes the conversion of glyceraldehyde-3-phosphate to

1,3-bisphosphoglycerate as part of glycolysis. It has also been shown to have roles in initiation of

apoptosis, transcription activation and the shuttling of ER to Golgi vesicles.

**Synonyms** EC 1.2.1.12; GAPDH; glyceraldehyde-3-phosphate dehydrogenase (phosphorylating); triosephosphate

dehydrogenase; dehydrogenase, glyceraldehyde phosphate; phosphoglyceraldehyde dehydrogenase; 3-phosphoglyceraldehyde dehydrogenase; NAD+-dependent glyceraldehyde phosphate dehydrogenase; glyceraldehyde phosphate dehydrogenase (NAD+); glyceraldehyde-3-phosphate dehydrogenase (NAD+);

NADH-glyceraldehyde phosphate dehydrogenase; glyceraldehyde-3-P-dehydrogenase; 9001-50-7

## **Product Information**

**Source** Baker's yeast (S. cerevisiae)

Form Lyophilized, sulfate-free powder stabilized with trehalose, Citrate, and DTT. Useful for systems requiring

low sulfate.

**EC Number** EC 1.2.1.12

**CAS No.** 9001-50-7

Activity 70-140 units/mg protein

Unit One unit will reduce 1.0 μmole of 3-phosphoglycerate to D-glyceraldehyde 3-phosphate per min in a

**Definition** coupled system with 3-phosphoglyceric phosphokinase at pH 7.6 at 25°C.

## Storage and Shipping Information

**Storage** −20°C

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