

Immobilized porcine pepsin

Cat. No. NATE-1761

Lot. No. (See product label)

Introduction

Description Immobilized porcine pepsin is ideal for digestion of IgG to generate F(ab')₂ fragments. Pepsin is a non-specific endopeptidase that cleaves peptide bonds preferentially at aromatic residues such as tyrosines and phenylalanine. It generally does not cleave at alanine, glycine or valine residue

Synonyms EC 3. 4. 23. 1; pepsin; lactated pepsin; pepsin fortior; fundus-pepsin; elixir lactate of pepsin; P I; lactated pepsin elixir; P II; pepsin R; pepsin D; Pepsin A

Product Information

Species Porcine

Source Porcine gastric mucosa

Form Resin

EC Number EC 3. 4. 23. 1

Purity >95% by SDS-PAGE analysis

Buffer 0.1M Sodium Acetate; 0.02% NaN₃; 50% Glycerol

Preservative Sodium Azide

Storage and Shipping Information

Storage 4°C

Stability 12 months from delivery