

## **Native Microorganism Sorbitol Dehydrogenase**

Cat. No. NATE-1909

Lot. No. (See product label)

## Introduction

**Description** Sorbitol dehydrogenase (or SDH) is a cytosolic enzyme. In humans this protein is encoded by the SORD

gene. Sorbitol dehydrogenase is an enzyme in carbohydrate metabolism converting sorbitol, the sugar alcohol form of glucose, into fructose. Together with aldose reductase, it provides a way for the body to produce fructose from glucose without using ATP. Sorbitol dehydrogenase uses NAD+ as a cofactor; its reaction is sorbitol + NAD+--> fructose + NADH + H+. A zinc ion is also involved in catalysis. Organs that use it most frequently include the liver and seminal vesicle; it is found in all kinds of organisms from bacteria to humans. A secondary use is the metabolism of dietary sorbitol, though sorbitol is known not to be absorbed as well in the intestine as its related compounds glucose and fructose, and is

usually found in quite small amounts in the diet (except when used as an artificial sweetener).

**Applications** This enzyme is useful for determination of D-Sorbitol in clinical analysis and food analysis.

**Synonyms** Sorbitol Dehydrogenase; SDH; EC 1.1.1.14; 9028-21-1; L-iditol 2-dehydrogenase; polyol

dehydrogenase; sorbitol dehydrogenase; L-iditol:NAD+ 5-oxidoreductase; L-iditol (sorbitol) dehydrogenase; glucitol dehydrogenase; L-iditol:NAD+ oxidoreductase; NAD+-dependent sorbitol

dehydrogenase; NAD+-sorbitol dehydrogenase

## **Product Information**

**Source** Microorganism

**Appearance** Lyophilized

**EC Number** EC 1.1.1.14

**CAS No.** 9028-21-1

Molecular Weight ca. 68,000; Subunit molecular weight : ca. 26,000.

Specific

more than 30 U/mg protein

Activity

**Contaminants** (as SorDH activity = 100 %) NADH oxidase: <0.01 %

**pH Stability** 6.0 - 10.0

Optimum pH 11

,

No detectable decrease in activity up to 35 °C.

Thermal stability

*Optimum* 40 °C

temperature

(100 mM Tris-HCl buffer, pH 9.0, at 30°C) D-Sorbitol: 3.4 mM; NAD+: 0.13 mM.

Michaelis Constant

Specificity D-Sorbitol: 100 %; Galactitol: 27 %; L-Iditol: 42 %; Xylitol: 1 %; D-Arabitol: 0 %; D-Mannitol: 0 %; D-

Glucose: 0 %; D-Galactose: 0 %; Maltose: 0 %.

Unit One unit of activity is defined as the amount of SorDH that forms 1 umol of NADH per minute at 30 °C

**Tel:** 1-631-562-8517 1-516-512-3133 **Email:** info@creative-enzymes.com 1/2

one differ of detailed as the amount of Soloti that forms I prior of NADIT per minute at 50°C.

Definition

**Reaction** D-Sorbitol + NAD+  $\leftrightarrow$  D-Fructose + NADH + H+

Storage and Shipping Information

**Storage** Stable at -20 °C for at least one year.

**Tel:** 1-631-562-8517 1-516-512-3133 **Email:** info@creative-enzymes.com

2/2