

## Native Porcine Leucine Aminopeptidase

Cat. No. NATE-1879

Lot. No. (See product label)

### Introduction

**Description** Leucine aminopeptidase (LAP) is a proteolytic enzyme which hydrolyzes the peptide bond adjacent to a free amino group. It is called leucine aminopeptidase because it rapidly catalyzes the hydrolysis of leucine containing peptides. However, it also catalyzes the hydrolytic release of other amino acids located at the N-terminal end of various peptides and proteins. The enzyme from porcine kidney has been extensively studied. It has a molecular weight of 255,000 and it consists of four subunits each having one atom of zinc.

**Synonyms** Leucine Aminopeptidase; 9054-63-1; leucyl peptidase; peptidase S; cytosol aminopeptidase; cathepsin III; L-leucine aminopeptidase; leucinaminopeptidase; leucinamide aminopeptidase; FTBL proteins; proteinates FTBL; aminopeptidase II; aminopeptidase III; aminopeptidase I; EC 3.4.11.1; leucyl aminopeptidase; LAP

### Product Information

**Species** Porcine

**Source** Porcine Kidney

**Form** Ammonium Sulfate

**EC Number** EC 3.4.11.1

**Purity** 90% (biuret)

**Activity** >100 U/mg protein

**Solubility** Soluble in distilled water or dilute buffer

**Unit Definition** That amount of enzyme which catalyzes the hydrolysis of one micromole L-leucinamide per minute at 25°C at pH 8.5.

### Storage and Shipping Information

**Storage** Stable when stored at 4°C. Do not freeze