

## Lysozyme from Chicken Egg White (free of DNA contaminants)

Cat. No. NATE-4728-1

Lot. No. (See product label)

### Introduction

**Description** Lysozyme is a glycoside hydrolase which hydrolyzes 1,4-beta-linkages between N-acetylmuramic acid and N-acetyl-D-glucosamine residues in peptidoglycan and between N-acetyl-D-glucosamine residues in chitodextrin. Peptidoglycan is a major component of cell walls of gram-positive bacteria which makes these bacteria susceptible to lysis by lysozyme. It is used to lyse bacteria and to prepare spheroplasts. Lysozyme is purified from chicken egg white and freeze dried.

### Product Information

**Source** Chicken Egg White

**Form** Freeze-dried powder

**EC Number** EC 3.2.1.17

**CAS No.** 9001-63-2

**Activity**  $\geq 40,000$  units/mg protein

**Unit Definition** One unit will produce a change in A450 of 0.001 per minute at pH 6.24 at 25 °C, using a suspension of *Micrococcus lysodeikticus* as substrate, in a 2.6 ml reaction mixture (1 cm light path).

### Storage and Shipping Information

**Storage** at -20°C