

# **Native Acid Phosphatase from Microbial**

Cat. No. NATE-1170

Lot. No. (See product label)

#### Introduction

**Description** Acid phosphatases (APase) are a family of enzymes that non-specifically catalyze the hydrolysis of

monoesters and anhydrides of phosphoric acid to produce inorganic phosphate at an optimum pH of 4 to 7. Acid phosphatase from potatoes is a 111 kDa diner consisting of two subunits at 41 and 35 kDa. This

phosphatase has also been shown to cleave DNA.

Applications Hydrolysis of phosphate monoesters

**Synonyms** acid phosphatase; 9001-77-8; acid phosphomonoesterase; phosphomonoesterase; glycerophosphatase;

acid monophosphatase; acid phosphohydrolase; acid phosphomonoester hydrolase; uteroferrin; acid nucleoside diphosphate phosphatase; orthophosphoric-monoester phosphohydrolase (acid optimum); EC

3.1.3.2; APase

#### **Product Information**

**Source** Microbial

**Form** Suspension in Ammonium Sulphate

**EC Number** EC 3.1.3.2

*CAS No.* 9001-77-8

**Activity** > 40 U/mg; > 100 U/ml

Optimum pH 5.5

**Optimum** 37 °C

temperature

One Unit will hydrolyze 1.0 micromole of p-nitrophenyl phosphate per minute at pH 5.5

Definition

Unit

### **Usage and Packaging**

**Preparation** Swirl to mix the suspension immediately prior to use.

Instructions

## Storage and Shipping Information

**Storage** 4°C

1/1