

## flavonol synthase

Cat. No. EXWM-0640

Lot. No. (See product label)

## Introduction

**Description** In addition to the desaturation of (2R,3R)-dihydroflavonols to flavonols, the enzyme from the satsuma

Citrus unshiu also has a non-specific activity that trans-hydroxylates the flavanones (2S)-naringenin and the unnatural (2R)-naringenin at C-3 to kaempferol and (2R,3R)-dihydrokaempferol, respectively. Requires

Fe2+.

## **Product Information**

**Form** Liquid or lyophilized powder

**EC Number** EC 1.14.11.23

**CAS No.** 146359-76-4

**Reaction** a dihydroflavonol + 2-oxoglutarate + O2 = a flavonol + succinate + CO2 + H2O

**Notes** This item requires custom production and lead time is between 5-9 weeks. We can custom produce

according to your specifications.

## Storage and Shipping Information

**Storage** Store it at +4 °C for short term. For long term storage, store it at -20 °C $\sim$ -80 °C.

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