Creative Enzymes®

Native Lactobacillus leichmanii D-Lactic Dehydrogenase

Cat. No. NATE-0195

Lot. No. (See product label)

Introduction

Description	D-lactic dehydrogenase catalyzes the conversion of D-lactate into D-pyruvate while reducing NAD+ to NADH and H+.
Applications	In the food industry, the primary catalysis is coupled to conversion of NADH and H+ to NAD+ with diaphorase coupled with converting the non-fluorescent resazurin to the highly fluorescent substance resorufin to measure the content of D-lactate in food products.
Synonyms	EC 1.1.1.28, D-Lactic Dehydrogenase; 9028-36-8; lactic acid dehydrogenase; D-specific lactic dehydrogenase; D-(–)-lactate dehydrogenase (NAD); D-lactic acid dehydrogenase; D-lactic dehydrogenase; (R)-Lactate:NAD+ oxidoreductase; D−LDH

Product Information

Source	Lactobacillus leichmanii
Form	Suspension in 3.2 M (NH4)2SO4, 0.1 M potassium phosphate, pH 7.0
EC Number	EC 1.1.1.28
CAS No.	9028-36-8
Activity	> 30 units/mg protein; ~1000 U/mL; 250-500 units/mg protein (biuret); 150-300 units/mg protein; 1,000-3,000 units/mg protein (biuret)
Unit Definition	1 U corresponds to the amount of enzyme which will reduce 1 μmol of pyruvate to D-lactate per minute at pH 7.0 and 25°C

Storage and Shipping Information

Storage	2-8°C