

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