Creative Enzymes®

# Native Porcine Elastase

*Cat. No. NATE-0211*

*Lot. No.* (See product label)

## Introduction

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| ***Description*** | Pancreatic elastase is a form of elastase that is produced in the acinar cells of the pancreas, initially produced as an inactive zymogen and later activated in the duodenum by trypsin. Elastases form a subfamily of serine proteases, characterized by a distinctive structure consisting of two beta barrel domains converging at the active site that hydrolyze amides and esters amongst many proteins in addition to elastin, a type of connective tissue that holds organs together. Pancreatic elastase 1 is a serine endopeptidase, a specific type of protease that has the amino acid serine at its active site. |
| ***Synonyms*** | EC 3.4.21.36, pancreatopeptidase E; pancreatic elastase I; elastase; elaszym; serine elastase; elastase-1; pancreatopeptidase; ELA1 |

## Product Information

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| ***Species*** | Porcine |
| ***Source*** | Porcine pancreas |
| ***Form*** | Type I, white powder; Type II, Type III, lyophilized powder, Contains sodium carbonate. |
| ***EC Number*** | EC 3.4.21.36 |
| ***CAS No.*** | 39445-21-1 |
| ***Activity*** | Type I, > 15 units/mg; Type II, > 4.0 units/mg protein; Type III, > 1 units/mg protein (biuret). |
| ***Buffer*** | H2O: soluble ; H2O: soluble |
| ***Unit Definition*** | One unit will hydrolyze 1.0 μmole of N-succinyl-L-Ala-Ala-Ala-p-nitroanilide per min, pH 8.0 at 25°C. |

## Usage and Packaging

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| ***Package*** | Package size based on protein content |

## Storage and Shipping Information

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| ***Storage*** | −20°C |