

Native Porcine Elastase

Cat. No. NATE-0211

Lot. No. (See product label)

Introduction

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

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

Package

Package size based on protein content

Storage and Shipping Information

Storage

–20°C