

2-methylene-furan-3-one reductase

Cat. No. EXWM-1277

Lot. No. (See product label)

Introduction

Description

In the fruit-ripening process of strawberry (*Fragaria x ananassa*) the reaction is catalysed in the reverse direction from that shown. 4-hydroxy-2,5-dimethylfuran-3(2H)-one is one of the major aroma compounds in the fruits. The enzyme has also been detected in tomato (*Solanum lycopersicum*) fruits. NADPH is the preferred cofactor.

Synonyms

FaEO; SIEO; enone oxidoreductase

Product Information

Form

Liquid or lyophilized powder

EC Number

EC 1.3.1.105

Reaction

4-hydroxy-2,5-dimethylfuran-3(2H)-one + NAD(P)+ = 4-hydroxy-5-methyl-2-methylenefuran-3(2H)-one + NAD(P)H + H+

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~-80 °C.