

## **Native Aspergillus niger Glucose Oxidase**

Cat. No. NATE-0311

Lot. No. (See product label)

## Introduction

**Description** The glucose oxidase enzyme (GOx) also known as notatin (EC number 1.1.3.4) is an

oxido-reductase that catalyses the oxidation of glucose to hydrogen peroxide and D-glucono-δ-lactone. This enzyme is produced by certain species of fungi and insects and displays antibacterial activity when oxygen and glucose are present.

**Applications** Glucose oxidase is widely used in the food and pharmaceutical industries as well as

a major component of glucose biosensors.

**Synonyms** EC 1.1.3.4; glucose oxyhydrase; corylophyline; penatin; glucose

aerodehydrogenase; microcid;  $\beta$ -D-glucose oxidase; D-glucose oxidase; D-glucose-1-oxidase;  $\beta$ -D-glucose:quinone oxidoreductase; glucose oxyhydrase; deoxin-1; GOD; 9001-37-0; glucose oxidase enzyme; GOx; notatin; glucose oxidase

## **Product Information**

**Source** Aspergillus niger

Form Type I, buffered aqueous solution; Solution in 50 mM potassium phosphate, 100

mM sodium acetate, 250 mM KCl, with 0.004% thimerosal, pH 4.5; Type II, Type VI, lyophilized powder. Type V, Lyophilized powder containing phosphate buffer salts

and sodium chloride

**EC Number** EC 1.1.3.4

**CAS No.** 9001-37-0

Molecular Weight 160 kDa (gel filtration)

Activity Type I, <0.1 units/mg protein; Type II, 100,000-250,000 units/g solid (without added

oxygen); Type III, 2,000-10,000 units/g solid (without added oxygen); Type IV, 15,000-50,000 units/g solid (without added oxygen); Type V, > 100,000 units/g solid (without added oxygen); Type VI,  $\sim 200$  units/mg; Type VII, > 15,000 units/g

solid (without added oxygen).

**Contaminants** <0.1 units/mg protein catalase

*Isoelectric point* 4.2

pH Stability 42467

*Optimum pH* 5.5

**Unit Definition** One unit will oxidize 1.0 μmole of β-D-glucose to D-gluconolactone and H2O2 per

min at pH 5.1 at 35°C, equivalent to an O2 uptake of 22.4 μl per min. If the reaction

mixture is saturated with oxygen, the activity may increase by up to 100%.

Storage and Shipping Information

*Storage* −20°C

**Tel:** 1-631-562-8517 1-516-512-3133 **Email:** info@creative-enzymes.com 1/1