Creative Enzymes®

Native Potato Acid Phosphatase

Cat. No. NATE-0083

Lot. No. (See product label)

Introduction

Description	Native Potato Acid Phosphatase for research on plant phosphatase activity and enzymatic processes. Perfect for agricultural and biochemical studies. Creative Enzymes provides high-quality solutions.
Applications	Phosphatase acid from potato has been used in a study to develop a method of efficient enzymatic hydrolysis of polyprenyl pyrophosphates. It has also been used in a study to investigate the kinetics of the hydrolysis of sodium p-nitrophenylphosphate and other phosphoric acid monoesters.
Synonyms	acid phosphatase; 9001-77-8; acid phosphomonoesterase; phosphomonoesterase; glycerophosphatase; acid monophosphatase; acid phosphohydrolase; acid phosphomonoester hydrolase; uteroferrin; acid nucleoside diphosphate phosphatase; orthophosphoric-monoester phosphohydrolase (acid optimum); EC 3.1.3.2; APase

Product Information

Source	Potato
Form	Type I, Type IV, ammonium sulfate suspension; Suspension in 1.8 M (NH4)2SO4, 10 mM MgCl2, pH 5.5; Type II, Type III, lyophilized powder.
EC Number	EC 3.1.3.2
CAS No.	9001-77-8
Activity	Type I, > 200 units/mg protein (biuret); Type II, 0.5-3.0 unit/mg solid; Type III, 3.0-10.0 units/mg solid; Type IV, > 10.0 units/mg protein (modified Warburg-Christian).
Unit Definition	One unit will hydrolyze 1.0 µmole of p-nitrophenyl phosphate per min at pH 4.8 at 37°C.

Storage and Shipping Information

Storage	2-8°C