Creative Enzymes®

lactocepin

Cat. No. EXWM-4188

Lot. No. (See product label)

Introduction

Description	Associated with the cell envelope of Lactococcus lactis and attached via a C-terminal membrane anchor sequence. Responsible for the hydrolysis of casein in milk and the provision of peptides essential to cell growth. Important in cheese making and the production of lactic casein, being required for rapid growth to high cell densities with concomitant production of adequate levels of lactic acid. Specificity differences between lactocepins from different starter strains may be partly responsible for imparting different flavour qualities to cheese. In peptidase family S8 (subtilisin family)
Synonyms	CEP; extracellular lactococcal proteinase; lactococcal cell wall-associated proteinase; lactococcal cell envelope-associated proteinase; lactococcal proteinase; PrtP

Product Information

Form	Liquid or lyophilized powder
EC Number	EC 3.4.21.96
CAS No.	205510-58-3
Reaction	Endopeptidase activity with very broad specificity, although some subsite preferences have been noted, e.g. large hydrophobic residues in the P1 and P4 positions, and Pro in the P2 position. Best known for its action on caseins, although it has been shown to hydrolyse hemoglobin and oxidized insulin B chain
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 ℃ for short term. For long term storage, store it at -20 ℃~-80 ℃.