Creative Enzymes®

# deuterolysin

*Cat. No. EXWM-4321*

*Lot. No.* (See product label)

## Introduction

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| ***Description*** | Proteolytic activity found in Penicillium roqueforti, P. caseicolum, Aspergillus sojae and A. oryzae. Optimum pH of 5 for digesting various proteins. Strong action on protamine and histones. Insensitive to phosphoramidon. About 20 kDa. A distinct Aspergillus sojae endopeptidase is larger and has a neutral pH optimum. Type example of peptidase family M35. Formerly included in EC 3.4.24.4 |
| ***Synonyms*** | Penicillium roqueforti protease II; microbial neutral proteinase II; acid metalloproteinase; neutral proteinase II; Penicillium roqueforti metalloproteinase |

## Product Information

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| ***Form*** | Liquid or lyophilized powder |
| ***EC Number*** | EC 3.4.24.39 |
| ***CAS No.*** | 247028-11-1 |
| ***Reaction*** | Preferential cleavage of bonds with hydrophobic residues in P1'; also Asn3┼Gln and Gly8┼Ser bonds in 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

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| ***Storage*** | Store it at +4 ℃ for short term. For long term storage, store it at -20 ℃~-80 ℃. |