Creative Enzymes®

galactarate dehydratase (D-threo-forming)

Cat. No. EXWM-4999

Lot. No. (See product label)

Introduction

Description	The enzyme has been characterized from the bacterium Oceanobacillus iheyensis. cf. EC 4.2.1.42, galactarate dehydratase.

Product Information

Form	Liquid or lyophilized powder
EC Number	EC 4.2.1.158
Reaction	galactarate = (2S,3R)-2,3-dihydroxy-5-oxohexanedioate + H2O
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 ℃.