Creative Enzymes®

Native Bovine Protease

Cat. No. NATE-0628

Lot. No. (See product label)

Introduction

Description	A protease (also called peptidase or proteinase) is any enzyme that performs proteolysis, that is, begins protein catabolism by hydrolysis of the peptide bonds that link amino acids together in a polypeptide chain. Proteases have evolved multiple times, and different classes of protease can perform the same reaction by completely different catalytic mechanisms. Proteases can be found in animals, plants, bacteria, archaea and viruses.
Applications	Protease is an enzyme used to break down proteins by hydrolyzing peptide bonds. Protease is used to degrade proteins, to study protease inhibitors and to study thermal inactivation kinetics. This product is from bovine pancreas. Protease from bovine pancrease (type I) has been used for the extraction of hemicellulose.
Synonyms	Protease; peptidase; proteinase; 9001-92-7

Product Information

Species	Bovine
Source	bovine pancreas
CAS No.	9001-92-7
Activity	> 5 units/mg solid
Unit Definition	One unit will hydrolyze casein to produce color equivalent to 1.0 µmole (181 µg) of tyrosine per min at pH 7.5 at 37°C (color by Folin-Ciocalteu reagent), unless otherwise indicated.

Storage and Shipping Information

Storage	−20°C