Creative Enzymes®

Immobilized bovine trypsin

Cat. No. NATE-1755

Lot. No. (See product label)

Introduction

Description	Immobilized bovine trypsin is ideal for digestions of proteins and peptides. Trypsin is a protease that cleaves peptide bonds at Arg and Lys. Trypsin protease is TPCK treated to remove chymotryptic activity before immobilization. Trypsin can be used to provide complementary sequence coverage when compared to chymotryptic digested samples.
Synonyms	α-trypsin; β-trypsin; cocoonase; parenzyme; parenzymol; tryptar; trypure; pseudotrypsin; tryptase; tripcellim; sperm receptor hydrolase; Alpha-trypsin; Beta-trypsin; EC 3. 4. 21. 4; Trypsin

Product Information

Species	Bovine
Source	Bovine pancreas
Form	Resin
EC Number	EC 3. 4. 21. 4
Molecular Weight	23300
Purity	>95% by SDS-PAGE analysis
Buffer	0.02% NaN3 50% Glycerol
Preservative	Sodium Azide

Storage and Shipping Information

Storage	4°C
Stability	12 months from delivery