

## Immobilized porcine pepsin

Cat. No. NATE-1761

Lot. No. (See product label)

### Introduction

#### Description

Immobilized porcine pepsin is ideal for digestion of IgG to generate F(ab')<sub>2</sub> fragments. Pepsin is a non-specific endopeptidase that cleaves peptide bonds preferentially at aromatic residues such as tyrosines and phenylalanine. It generally does not cleave at alanine, glycine or valine residue

#### Synonyms

EC 3. 4. 23. 1; pepsin; lactated pepsin; pepsin fortior; fundus-pepsin; elixir lactate of pepsin; P I; lactated pepsin elixir; P II; pepsin R; pepsin D; Pepsin A

### Product Information

#### Species

Porcine

#### Source

Porcine gastric mucosa

#### Form

Resin

#### EC Number

EC 3. 4. 23. 1

#### Purity

>95% by SDS-PAGE analysis

#### Buffer

0.1M Sodium Acetate; 0.02% NaN<sub>3</sub>; 50% Glycerol

#### Preservative

Sodium Azide

### Storage and Shipping Information

#### Storage

4°C

#### Stability

12 months from delivery