Creative Enzymes®

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')2 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% NaN3; 50% Glycerol
Preservative	Sodium Azide

Storage and Shipping Information

Storage	4°C
Stability	12 months from delivery