

Native Bacillus stearothermophilus Leucine Dehydrogenase

Cat. No. NATE-1905

Lot. No. (See product label)

Introduction

Description In enzymology, a leucine dehydrogenase (EC 1.4.1.9) is an enzyme that catalyzes the chemical

reaction: L-leucine + H2O + NAD+ ↔ 4-methyl-2-oxopentanoate + NH3 + NADH + H+. The 3 substrates of this enzyme are L-leucine, H2O, and NAD+, whereas its 4 products are 4-methyl-2-oxopentanoate, NH3, NADH, and H+. This enzyme belongs to the family of oxidoreductases, specifically

those acting on the CH-NH2 group of donors with NAD+ or NADP+ as acceptor. This enzyme participates in valine, leucine and isoleucine degradation and valine, leucine and isoleucine

biosynthesis.

Applications The enzyme is useful for determination of L-leucine, L-valine or L-isoleucine.

Synonyms EC 1.4.1.9; Leucine dehydrogenase; L-leucine: NAD+ oxidoreductase (deaminating); L-leucine

dehydrogenase; L-leucine: NAD+ oxidoreductase (deaminating); LeuDH

Product Information

Source Bacillus stearothermophilus

Appearance Lyophilized

EC Number EC 1.4.1.9

CAS No. 9082-71-7

Molecular

ca. 300,000; Subunit molecular weight: ca. 49,000.

Weight

Specific more than 40 U/mg protein

Activity

Contaminants (as LeuDH activity = 100 %) NADH oxidase: < 0.01 %; Lactate dehydrogenase: < 0.01 %.

pH Stability 6.0 - 11.5

Optimum pH 10.6

Thermal

No detectable decrease in activity up to 60 °C.

stability

(125mM Sodium phosphate buffer, pH 10.5, at 30 °C) L-Leucine: 3.4 mM; NAD+: 0.3 mM.

Michaelis Constant

Specificity L-Leucine: 100 %; L-Valine: 86 %; L-Isoleucine: 73 %.

Unit

One unit of activity is defined as the amount of LeuDH that forms 1 μ mol of NADH per minute at 30 °C

Definition

Reaction L-Leucine + NAD+ + H2O ←→ α-Ketoisocaproate+ NH4+ +NADH

Storage and Shipping Information

Storage Stable at -20 °C for at least one year.

Tel: 1-631-562-8517 1-516-512-3133 **Email:** info@creative-enzymes.com 1/1