

Native *Pseudomonas aeruginosa* Elastase

Cat. No. NATE-0212

Lot. No. (See product label)

Introduction

Description Pancreatic elastase is a form of elastase that is produced in the acinar cells of the pancreas, initially produced as an inactive zymogen and later activated in the duodenum by trypsin. Elastases form a subfamily of serine proteases, characterized by a distinctive structure consisting of two beta barrel domains converging at the active site that hydrolyze amides and esters amongst many proteins in addition to elastin, a type of connective tissue that holds organs together. Pancreatic elastase 1 is a serine endopeptidase, a specific type of protease that has the amino acid serine at its active site.

Synonyms EC 3.4.21.36, pancreatopeptidase E; pancreatic elastase I; elastase; elaszym; serine elastase; elastase-1; pancreatopeptidase; ELA1

Product Information

Source *Pseudomonas aeruginosa*

Appearance Lyophilized

EC Number EC 3.4.24.26

CAS No. 9004-06-2

Molecular Weight 33000

Purity > 90% by SDS-PAGE

Specificity > 250 units/mg protein

Buffer Aqueous Buffers (1 mg/ml)

Unit Definition One unit is defined as the amount of enzyme that will hydrolyze 1 µg insoluble elastin per h at 37°C.

Storage and Shipping Information

Storage Storage at -20°C

Stability Following reconstitution, aliquot and freeze (-20°C) for long-term storage or refrigerate (4°C) for short-term storage. Stock solutions are stable for up to 1 week at 4°C or for up to 2 months at -20°C.