Creative Enzymes®

Lysozyme from Chicken Egg White

Cat. No. NATE-4728

Lot. No. (See product label)

Introduction

Description	Lysozyme is a glycoside hydrolase which hydrolyzes 1,4-beta-linkages between N-acetylmuramic acid and N-acetyl-D-glucosamine residues in peptidoglycan and between N-acetyl-D-glucosamine residues in chitodextrin. Peptidoglycan is a major component of cell walls of gram-positive bacteria which makes these bacteria susceptible to lysis by lysozyme. It is used to lyse bacteria and to prepare spheroplasts. Lysozyme is purified from chicken egg white and freeze dried.

Product Information

Source	Chicken Egg White
Form	Freeze-dried powder
EC Number	EC 3.2.1.17
CAS No.	9001-63-2
Purity	95%
Activity	~50, 000 U/mg
Unit Definition	That amount of enzyme causing a decrease in absorbance at 450 nm of 0.001 per minute at 25°C and pH 6.24 with Micrococcus lysodeikticus as substrate.

Storage and Shipping Information

Storage	at -20℃