Creative Enzymes®

Lysozyme from Chicken Egg White (free of DNA contaminants)

Cat. No. NATE-4728-1

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
Activity	≥40,000 units/mg protein
Unit Definition	One unit will produce a change in A450 of 0.001 per minute at pH 6.24 at 25 °C, using a suspension of Micrococcus lysodeikticus as substrate, in a 2.6 ml reaction mixture (1 cm light path).

Storage and Shipping Information

Storage	at -20℃