

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 $\geq 40,000$ 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°C