Creative Enzymes®

Bovine trypsinogen

Cat. No. NATE-4500

Lot. No. (See product label)

Introduction

Description	Trypsinogen is a substance that is normally produced in the pancreas and released into the small intestine. it is a proenzyme (zymogen) that is activated to form trypsin. Bovine trypsinogen consists of 229 amino acids and contains 6 pairs of disulfide bonds. Under the catalysis of enterokinase, the peptide bond between the N-terminal lysine and isoleucine residues of the trypsinogen is hydrolyzed to release peptide, producing active trypsin called β-trypsin, which undergoes autolysis at Lys131 - Ser132 resulting in α-trypsin. Once activated, the trypsin can cleave more trypsinogen into trypsin, a process called autoactivation.

Product Information

Source	bovine pancreas
Form	Lyophilized powder
CAS No.	9002-08-8
Molecular Weight	23,981 Da
Purity	85-100% (UV)
Activity	≥10,000 units/mg protein (E1%/280, after activation to trypsin)
Solubility	H2O: soluble 10 mg/mL
Unit Definition	One BAEE unit is equal to a ΔA253 of 0.001 per min with BAEE as substrate at pH 7.6 at 25 °C and a reaction volume of 3.2 mL (1 cm light path).

Storage and Shipping Information

Storage	−20°C