

## 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  $\beta$ -trypsin, which undergoes autolysis at Lys131 - Ser132 resulting in  $\alpha$ -trypsin. Once activated, the trypsin can cleave more trypsinogen into trypsin, a process called autoactivation.

### Product Information

<b>Source</b>	bovine pancreas
<b>Form</b>	Lyophilized powder
<b>CAS No.</b>	9002-08-8
<b>Molecular Weight</b>	23,981 Da
<b>Purity</b>	85-100% (UV)
<b>Activity</b>	$\geq 10,000$ units/mg protein (E1%/280, after activation to trypsin)
<b>Solubility</b>	H <sub>2</sub> O: soluble 10 mg/mL
<b>Unit Definition</b>	One BAEE unit is equal to a $\Delta A_{253}$ 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