Creative Enzymes®

High-Purity Protease, Porcine Panceas

Cat. No. CEFX-031

Lot. No. (See product label)

Introduction

Description	1. Porcine pancreatic tissue was physically broken and mixed with freezing buffer. 2. Decolorization. 3. Protease is separated and purified by centrifugation, electrophoresis and chromatography. 4. High-purity trypsin and chymotrypsin are obtained.

Product Information

Species	Porcine
Source	Porcine panceas
Form	Powder
Activity	Trypsin：17.0-20.0 units/mg. Chymotrypsin：16-19 units/mg.
Unit Definition	One unit hydrolyzes 1 μM of substrate per minute at 25°C.

Storage and Shipping Information

Storage	Store 5°C. Stable 1-2 years.