

## Native Calf Enterokinase

Cat. No. NATE-0872

Lot. No. (See product label)

### Introduction

#### Description

Enteropeptidase (also called enterokinase) is an enzyme produced by cells of the duodenum and involved in human and animal digestion. It is secreted from intestinal glands (the crypts of Lieberkühn) following the entry of ingested food passing from the stomach. Enteropeptidase converts trypsinogen (a zymogen) into its active form trypsin, resulting in the subsequent activation of pancreatic digestive enzymes. Absence of enteropeptidase results in intestinal digestion impairment.

#### Applications

Enterokinase is used for the cleavage of fusion proteins at definite cleavage sites. For the processing of recombinant proteins, the desired protein is fused with Enterokinase recognition sequence. After purification of the entire fusion protein, the protein or peptide is released by incubation with enterokinase.

#### Synonyms

enterokinase; enteropeptidase; EC 3.4.21.9; restriction protease enterokinase

### Product Information

#### Species

Calf

#### Source

Calf intestine

#### Form

Lyophilized

#### EC Number

EC 3.4.21.9

#### CAS No.

9014-74-8

#### Molecular Weight

150 kDa

#### Concentration

1:50 % (w/w)

#### Optimum pH

8

#### Specificity

Serine protease acting as a restriction protease that recognizes the amino acid sequence -(Asp)4-Lys-X. The aspartic acid residues can be partially substituted by glutamic acid.

### Storage and Shipping Information

#### Storage

Store at 2-8°C