

## Native Flavobacterium meningosepticum Glycerol kinase

Cat. No. NATE-1155

Lot. No. (See product label)

## Introduction

**Description** The activity of glycerol kinase is found widely in nature. In microorganisms GK

makes possible the utilization of glycerol as a carbon source. In mammals the enzyme represents a juncture of sugar and fat metabolism; The enzyme is

important to the clinical chemist in the determination of glycerol. GK is also useful in the assay of glyceraldehydes and dihydroxyacetone following their quantitative

reduction to glycerol with sodium borohydride.

**Applications** Useful for the measurement of Triglyceride.

**Synonyms** glycerokinase; GK; ATP: glycerol-3-phosphotransferase; glycerol kinase

phosphorylating; glyceric kinase; EC 2.7.1.30

## **Product Information**

**Source** Flavobacterium meningosepticum

Appearance White to light grayish white amorphous powder, lyophilized.

**Form** Freeze dried powder

**EC Number** EC 2.7.1.30

Molecular Weight 150 kDa (TSK G3000SWXL) 50 kDa (SDS-PAGE)

Activity More than 70 U/mg solid

**Contaminants** Hexokinase < 0.05%; Catalase < 0.1%; ATPase < 0.01%; Myokinase < 0.05%

*Isoelectric point* 4.3

**pH Stability** 5.0–11.0

Optimum pH 8

**Thermal stability** Stable at 60°C and below

**Optimum temperature** 80°C

**Michaelis Constant** Glycerol  $8.8 \times 10\text{-5M}$  ATP  $3.0 \times 10\text{-5M}$ 

Unit Definition One unit is defined as the amount of enzyme which converts 1 µmole of glycerol to

glycerol-3-phosphate per minute at 37°C under the conditions specified in the

assay procedure.

## Storage and Shipping Information

**Storage** Storage at -20°C in the presence of a desiccant is recommended.

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