

## Native Malate dehydrogenase from Thermophillic bacteria

Cat. No. DIA-401

Lot. No. (See product label)

## Introduction

**Description** Malate dehydrogenase is an enzyme in the citric acid cycle that catalyzes the

conversion of malate into oxaloacetate (using NAD+) and vice versa (this is a reversible reaction). Malate dehydrogenase is not to be confused with malic enzyme, which catalyzes the conversion of malate to pyruvate producing NADPH. Malate dehydrogenase is also involved in gluconeogenesis, the synthesis of glucose from smaller molecules. Pyruvate in the mitochondria is acted upon by pyruvate carboxylase to form oxaloacetate, a citric acid cycle intermediate. In order to get the oxaloacetate out of the mitochondria, malate dehydrogenase reduces it to malate, and it then traverses the inner mitochondrial membrane. Once in the cytosol, the malate is oxidized back to oxaloacetate by cytosolic malate dehydrogenase. Finally, phosphoenol-pyruvate carboxy kinase (PEPCK) converts

oxaloacetate to phosphoenol pyruvate.

**Applications** Diagnostic test and biosensors; NADH recycling. This enzyme is a potential

candidate for biocatalysis, suitable for pharmaceutical development /

manufacturing.

**Synonyms** malic dehydrogenase; L-malate dehydrogenase; NAD-L-malate dehydrogenase;

malic acid dehydrogenase; NAD-dependent malic dehydrogenase; NAD-malate dehydrogenase; NAD-malic dehydrogenase; malate NAD dehydrogenase; NAD-dependent malate dehydrogenase; NAD-sp; ECific malate dehydrogenase; NAD-linked malate dehydrogenase; MDH; L-malate-NAD+ oxidoreductase; S-malate:

NAD+ oxidoreductase; EC 1.1.1.37; Malate Dehydrogenase

## **Product Information**

**Source** Thermophillic bacteria

**Form** Frozen Liquid

**EC Number** EC 1.1.1.37

**CAS No.** 9001-64-3

*Optimum pH* 8.5

**Thermal stability** ~100% stability after 1 hour at 85°C

**Buffer** 50 mM Tris-HCl (pH 8.0) / 50 mM NaCl

Unit Definition One unit of enzyme is defined as the amount catalyzing the oxidation of  $1\mu$ mol

NADH ( $\epsilon$ = 6.22 mM-1cm-1) per min at 37°C.

## Storage and Shipping Information

**Storage** Store at -20°C

**Tel:** 1-631-562-8517 1-516-512-3133 **Email:** info@creative-enzymes.com 1/1