

Sugar-phosphatase from Escherichia coli, Recombinant

Cat. No. NATE-1228

Lot. No. (See product label)

Introduction

Description In enzymology, a sugar-phosphatase (EC 3.1.3.23) is an enzyme that catalyzes the

chemical reaction: sugar phosphate + H2O ↔ sugar + phosphate. Thus, the two substrates of this enzyme are sugar phosphate and H2O, whereas its two products are sugar and phosphate. This enzyme belongs to the family of hydrolases, specifically those acting on phosphoric monoester bonds. The systematic name of

this enzyme class is sugar-phosphate phosphohydrolase.

Synonyms Sugar-phosphate phosphohydrolase

Product Information

Source Escherichia coli str. K-12 substr. MG1655

Form Supplied in 3.2 M ammonium sulphate

EC Number EC 3.1.3.23

CAS No. 9023-07-8

Molecular Weight 34233.0 Da

Purity >95 % as judged by SDS-PAGE

Activity 7.786 U/mg

Concentration 45.60 U/ml

Optimum pH 5.5

Optimum temperature > 40°C

 $\textbf{\textit{Unit Definition}} \qquad \qquad \text{One unit is defined as the amount of enzyme required to release 1μmol of pNP per}$

minute from pNP-phosphate (15.6 mM) in 78.1 mM sodium acetate buffer, pH 5.5, containing 0.064 mg/mL BSA and 6.25 mM MgCl2, at 40°C, and using an extinction

1/1

coefficient of 18000 M-1cm-1.

Usage and Packaging

Preparation Instructions Agitate vial sufficiently to fully homogenise enzyme precipitate before use.

Storage and Shipping Information

Storage Store at 4°C (shipped at room temperature)

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