

Native *Thermococcus thio-reducens* Pyroglutamate Aminopeptidase

Cat. No. NATE-1256

Lot. No. (See product label)

Introduction

Description

Pyroglutamate aminopeptidase is an enzyme that digests proteins. This enzyme is specific for N-terminal pyroglutamic acids. It cleaves the N-terminal pyroglutamic acid from proteins and peptides prior to Edman degradation. The optimal temperature range is 95 to 100°C and the optimal pH range is 6.0 to 9.0.

Synonyms

pyroglutamyl-peptidase I; Pyroglutamate aminopeptidase; EC 3.4.19.3; 5-oxoprolyl-peptidase; pyrased; pyroglutamate aminopeptidase; pyroglutamyl aminopeptidase; L-pyroglutamyl peptide hydrolase; pyrrolidone-carboxyl peptidase; pyrrolidone-carboxylate peptidase; pyrrolidonyl peptidase; L-pyrrolidonecarboxylate peptidase; pyroglutamidase; pyrrolidonecarboxylyl peptidase; 9075-21-2

Product Information

Source Thermococcus thio-reducens

Form Lyophilized powder

Molecular Weight 21.5 kDa

Purity ~ 90% (SDS PAGE)

Activity 20 U/mg

Isoelectric point 5.48

Optimum pH 6.0-8.0

Thermal stability 25°C - 80°C

Optimum temperature 75-85°C

Unit Definition One unit will hydrolyze 1 µmole of pyroglutamyl-β-naphthylamide per minute at pH 7.5 at 37 °C.

Usage and Packaging

Preparation Instructions Reanimate with 50µl of 50 mM potassium phosphate buffer, pH 7.5. Store at 4°C.

Storage and Shipping Information

Storage at -20°C