Creative Enzymes®

Native Thermococcus thioreducens Pyroglutamate Aminopeptidase

Cat. No. NATE-1256

Lot. No. (See product label)

Introduction

Description	Pyroglutamate aminopetidase 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; pyrase; 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 thioreducens
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-napthylamide 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