Creative Enzymes®

# Pectate Lyase from Bacillus halodurans, Recombinant

*Cat. No. NATE-1552*

*Lot. No.* (See product label)

## Introduction

| | |
|---|---|
| ***Description*** | Pectate lyase (EC 4.2.2.2) is an enzyme involved in the maceration and soft rotting of plant tissue. Pectate lyase is responsible for the eliminative cleavage of pectate, yielding oligosaccharides with 4-deoxy-α-D-mann-4-enuronosyl groups at their non-reducing ends. The protein is maximally expressed late in pollen development. It has been suggested that the pollen expression of pectate lyase genes might relate to a requirement for pectin degradation during pollen tube growth. This enzyme belongs to the family of lyases, specifically those carbon-oxygen lyases acting on polysaccharides. |
| ***Synonyms*** | (1->4)-alpha-D-galacturonan lyase; polygalacturonic transeliminase; pectic acid transeliminase; polygalacturonate lyase; endopectin methyltranseliminase; pectate transeliminase; endogalacturonate transeliminase; pectic acid lyase; pectic lyase; alpha-1,4-D-endopolygalacturonic acid lyase; PGA lyase; PPase-N; endo-alpha-1,4-polygalacturonic acid lyase; polygalacturonic acid lyase; pectin trans-eliminase; Polygalacturonic acid trans-eliminase; Pectate lyase; EC 4.2.2.2 |

## Product Information

| | |
|---|---|
| ***Species*** | Bacillus halodurans |
| ***Source*** | E. coli |
| ***Form*** | 35 mM NaHepes buffer, pH 7.5, 750 mM NaCl, 200 mM imidazol, 3.5 mM CaCl2, 0.02% sodium azide and 25% (v/v) glycerol |
| ***EC Number*** | EC 4.2.2.2 |
| ***CAS No.*** | 9015-75-2 |
| ***Molecular Weight*** | 36.9 kDa |
| ***Purity*** | >90% as judged by SDS-PAGE |
| ***Concentration*** | 0.25 mg/mL |
| ***Optimum pH*** | 9 |
| ***Optimum temperature*** | 50 °C |
| ***Specificity*** | Polygalacturonic acid (PGA) |

## Storage and Shipping Information

| | |
|---|---|
| ***Storage*** | This enzyme is shipped at room temperature but should be stored at -20 °C. |