

## Pectate Lyase from Pectobacterium carotovorum, Recombinant

Cat. No. NATE-1559

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- $\alpha$ -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** Pectobacterium carotovorum

**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** 63.6 kDa

Weight

**Purity** >90% as judged by SDS-PAGE

**Concentration** 1 mg/mL

Optimum pH 8.5

*Optimum* 37 °C

temperature

**Specificity** Polygalacturonans

## Storage and Shipping Information

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

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