

Native Aspergillus oryzae Protease

Cat. No. NATE-0631 Lot. No. (See product label)

| Introduction | |
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| Description | Protease catabolizes proteins by hydrolysis of peptide bonds. Protease, from Aspergillus oryzae, contains both endoprotease and exopeptidase activities. |
| Applications | Protease is an enzyme used to break down proteins by hydrolyzing peptide bonds. Protease is used to degrade proteins, to study protease inhibitors and to study thermal inactivation kinetics. Protease is used in nucleic acid isolation procedures in incubations. This product is a fungal protease/peptidase complex produced by submerged fermentation of a selected strain of Aspergillus oryzae. It has been injected into flies with a nanoject apparatus for infection and survival experiments. The enzyme from Creative Enzymes has been used in the semi-purification of mouse colorectal mucins during protein digestion. Protease; Flavourzyme |
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| Product Information | |
| Source | Aspergillus oryzae |
| CAS No. | 9001-92-7 |
| Unit Definition | One unit is the amount of enzyme which hydrolyzes 1 μmol of L-leucine-p-nitroanilide per minute. |