

## Native Wheat Carboxypeptidase W

Cat. No. NATE-0154

Lot. No. (See product label)

### Introduction

#### Description

Carboxypeptidase D can refer to one of several enzymes. A family of serine carboxypeptidases (i.e. enzymes that use an active site serine residue) includes (EC 3.4.16.6, cereal serine carboxypeptidase II, *Saccharomyces cerevisiae* KEX1 gene product, carboxypeptidase Kex1, gene KEX1 serine carboxypeptidase, KEX1 carboxypeptidase, KEX1 proteinase, KEX1DELTA<sub>p</sub>, CPDW-II, serine carboxypeptidase, *Phaseolus* proteinase) is an enzyme. This enzyme has an optimal pH of 4.5-6.0, is inhibited by diisopropyl fluorophosphate,

#### Applications

Carboxypeptidase W from wheat has been used in a study to assess the proteolytic activities in dormant rye (*Secale cereale* L.) grain. Carboxypeptidase W from wheat has also been used in a study to investigate the structure determination of the human protective protein.

#### Synonyms

Carboxypeptidase W; 9046-67-7; EC 3.4.16.6; carboxypeptidase D; cereal serine carboxypeptidase II; *Saccharomyces cerevisiae* KEX1 gene product; carboxypeptidase Kex1; gene KEX1 serine carboxypeptidase; KEX1 carboxypeptidase; KEX1 proteinase; KEX1DELTA<sub>p</sub>; CPDW-II; serine carboxypeptidase (misleading); *Phaseolus* proteinase

### Product Information

#### Source

Wheat

#### EC Number

EC 3.4.16.6

#### CAS No.

9046-67-7

#### Activity

> 50 units/mg protein

#### Unit Definition

One unit will hydrolyze 1.0 μmole of N-CBZ-L-Phe-L-Ala to N-CBZ-L-Phe and L-Ala per minute at pH 4.0 at 30°C Supplied as a suspension in sodium acetate with 2.5 M NaCl, pH 4.0

### Storage and Shipping Information

#### Storage

–20°C