Creative Enzymes®

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, KEX1DELTAp, 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; KEX1DELTAp; 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 Suplied as a suspension in sodium acetate with 2.5 M NaCl, pH 4.0

Storage and Shipping Information

Storage	−20°C