Creative Enzymes®

Native Bovine Enterokinase

Cat. No. NATE-0224

Lot. No. (See product label)

Introduction

Description	Enteropeptidase (also called enterokinase) is an enzyme produced by cells of the duodenum and involved in human and animal digestion. It is secreted from intestinal glands (the crypts of Lieberkühn) following the entry of ingested food passing from the stomach. Enteropeptidase converts trypsinogen (a zymogen) into its active form trypsin, resulting in the subsequent activation of pancreatic digestive enzymes. Absence of enteropeptidase results in intestinal digestion impairment.
Applications	Conformation of FLAG peptide removal can be determinied by dot blot assay and SDS-PAGE analysis using nitrocellulose. Enterokinase is a member of the S1 peptidase family. In vivo, it is responsble for the proteolytic activation of trypsin from trypsinogen. Enterokinase is used for site specific cleavage of recombinant fusion proteins containing an accessible enterokinase recognition site for removal of affinity tags. Removes FLAG peptide from N-terminal and Met-N-terminal fusion proteins.
Synonyms	enterokinase; enteropeptidase; EC 3.4.21.9; 9014-74-8

Product Information

Species	Bovine
Source	Bovine intestine
Form	powder
EC Number	EC 3.4.21.9
CAS No.	9014-74-8
Molecular Weight	150 kDa (consisting of 115kDa and 35kDa subunits.)
Activity	Type I, > 20 units/mg protein
Function	scavenger receptor activity; serine-type endopeptidase activity

Storage and Shipping Information

Storage	−20°C