

Native Porcine Enterokinase

Cat. No. NATE-0225

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

Enterokinase from porcine intestine has been used in a study to report a new experimental model of the anomalous pancreatobiliary junction. Enterokinase from porcine intestine has also been used in a study to investigate the insulinotropic region of the gastric inhibitory polypeptide. The enzyme from Creative Enzymes has been used for the activation of trypsinogen in order to measure the activity of trypsin in hog pancreas. The study showed that antimicrobial treatment reduces intestinal microflora and improves protein digestive capacity without changes in villous structure of weanling pigs.

Synonyms

enterokinase; enteropeptidase; EC 3.4.21.9; 9014-74-8

Product Information

Species

Porcine

Source

Porcine intestine

Form

salt-free, lyophilized powder

EC Number

EC 3.4.21.9

CAS No.

9014-74-8

Activity

Type I, > 20 units/mg protein

Composition

Protein, > 20% Lowry

Function

scavenger receptor activity; serine-type endopeptidase activity

Unit Definition

One unit will produce 1.0 nanomole of trypsin from trypsinogen per min at pH 5.6 at 25°C.

Storage and Shipping Information

Storage

–20°C