

## Active Native cabbage Phospholipase D, Type IV

Cat. No. PLD-16C Lot. No. (See product label)

### SPECIFICATION

<b>Product Overview</b>	Native Phospholipase D, Type IV, was purified from white cabbage. Cas# 9001-87-0
<b>Species</b>	Cabbage
<b>Source</b>	Cabbage
<b>Description</b>	Phospholipase D (EC 3.1.4.4, lipophosphodiesterase II, lecithinase D, choline phosphatase) (PLD) is an enzyme of the phospholipase superfamily. Phospholipases are widely occurring, and can be found in a wide range of organisms, including bacteria, yeast, plants, animals, and viruses. The amino acid sequence of cabbage PLD has 83% and 80% identity with Arabidopsis PLD $\alpha$ and castor bean PLD. Hydrolyzes the phosphate bonds of phospholipids and sphingomyelin to give the corresponding phosphatidic acid.
<b>Form</b>	lyophilized powder
<b>Bio-activity</b>	$\geq 100$ units/mg solid
<b>Purity</b>	Protein, ~25%
<b>Unit Definition</b>	One unit will liberate 1.0 $\mu$ mol of choline from L- $\alpha$ -phosphatidylcholine (egg yolk) per hr at pH 5.6 at 30 °C.
<b>Applications</b>	Phospholipase D (PLD) is used to hydrolyze the phosphate bonds of phospholipids and sphingomyelin to give the corresponding phosphatidic acid. It has also been used

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to study metabolic labeling and direct imaging of choline phospholipids in vivo by measuring propargyl-Cho incorporation. Furthermore, PLD is used in purification and kinetic studies. The enzyme has been used for the preparation of Bodipy-phosphatidylcholine during the preparation of fluorescently labelled lipids.

**Storage**

Store at -20 °C

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