

Active Native *Streptomyces griseus* Protease

Cat. No. Protease-20S Lot. No. (See product label)

SPECIFICATION

Product Overview	It is collected from culture broth of <i>S. griseus</i> and purified by successive column procedures.
Species	<i>S. griseus</i>
Source	<i>Streptomyces Griseus</i>
Description	A protease (also termed peptidase or proteinase) is any enzyme that performs proteolysis, that is, begins protein catabolism by hydrolysis of the peptide bonds that link amino acids together in the polypeptide chain forming the protein. Proteases have evolved multiple times, and different classes of protease can perform the same reaction by completely different catalytic mechanisms. Proteases can be found in animals, plants, bacteria, archea and viruses.
Form	White to tan powder
Bio-activity	Approximately 4 units per mg solid.
Unit Definition	One unit will hydrolyze casein to produce color equivalent to 1.0 μ mole (181 μ g) of tyrosine per min at pH 7.5 at 37 °C (color by Folin-Ciocalteu reagent).
Characteristic	Highly stable in pH range of 5.0 to 9.0, with peak activity at pH 8.8; Compatible with many DNA and RNA isolation buffers; Broad substrate specificity.
Applications	The enzyme has been used for the digestion and analysis of antithrombin-heparin

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complexes. It has also been used for the isolation of enzyme-resistant starch. This enzyme is more active at a higher pH range than the known alkaline protease, showing the proteolytic activity even in 0.2N NaOH solution. This enzyme is useful for proteolysis of insoluble protein and for structure investigation of protein.

Stability

Completely inactivated by heating above 80 °C for 15-20 minutes.

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