

菠萝蛋白酶 (Bromelain Protease)

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| 种属: | Bromeliads Stem Cells |
| 表达系统: | Prokaryotic expression system、Eukaryotic expression system |
| 标签: | N-His |
| 同用名: | STEM BROMELAIN; 3.4.22.32; BROMELAIN; BROMELAIN PINEAPPLE; BROMELIN; EC 3.4.22.1; EC 3.4.22.32; EC 3.4.22.4 |
| 分子量: | 33 KDa |
| 纯度: | Specific activity: ≥2,500 units/mg protein |
| 储存条件: | -20℃. |
| 备注: | The optimum operating temperature of the enzyme is about 53℃, and the enzyme will be inactivated when the temperature is higher than 65℃. The enzyme should be stored at -20℃ when not in use. |
| 储存时间: | Lyophilized protein should be stored at ≤ -20° C, stable for one year after receipt. Reconstituted protein solution can be stored at 2-8° C for 2-7 days. Aliquots of reconstituted samples are stable at ≤ -20° C for 3 months. |
| 运输: | The product is shipped at -20℃. |

背景:

Bromelain Protease: There is an enzyme that hydrolyzes protein in the tissues of the pineapple, and it is called bromelain. It is a cysteine endopeptidase that has broad specificity for protein cleavage and can be used to inhibit the biosynthesis of proinflammatory prostaglandins for reducing coagulation efficiency. Bromelain from pineapple stems has been used to prepare enzymatic hydrolysis products of pollen collected by bees. Bromelain may also come from dry or fruit. Product P3169 (Glu-PHE - LeU-P-nitroaniline) can be used as a chromogenic substrate for the determination of bromelain content.

展示数据 :