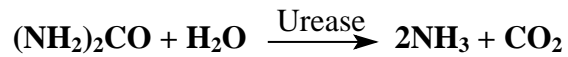


UREASE

Urea amidohydrolase

Reaction:



Product Description

Appearance : White powder, lyophilized

Source : Jack Bean

Enzyme Comission Number : EC 3.5.1.5

CAS Number : 9002-13-5

Storage Temperature -20

Specific Activity : 200U/mg protein

Unit definition : One unit will hydrolyze one micromole of urea per min at pH 8.0 at 37 .

Properties

Molecular Weight : 480 kDa (Gel filtration)

Isoelectric point : 5.1

Michaelis constant: 3.7×10^{-3} M (Urea)

Optimum pH: 7.5

Optimum temperature: 55

pH Stability : 5.0~10.0 (30 , 17hr)

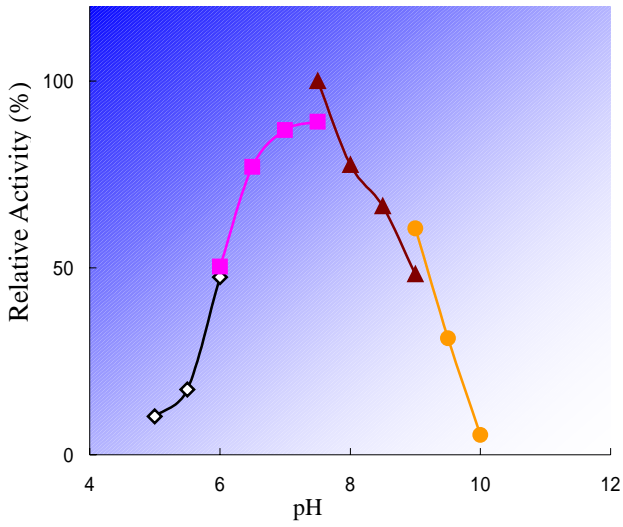
Thermal Stability : < 55 (pH8.0, 1hr)

Inhibitors : Ag^+ , Hg^{2+}

Preparation Instructions

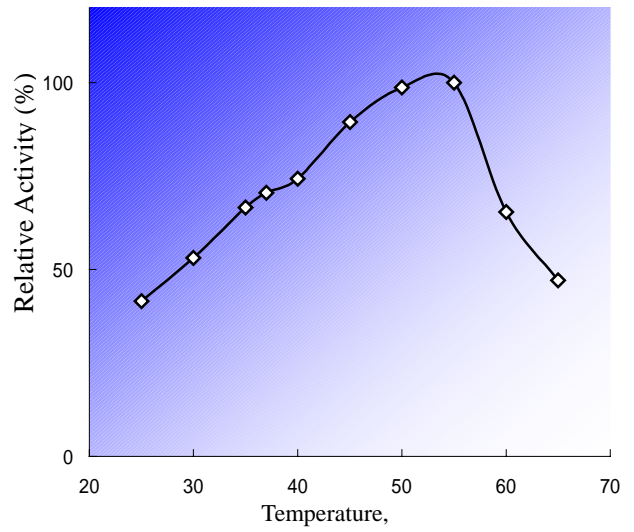
The enzyme is reconstituted in 50mM Tris-HCl buffer, pH 8.0 for activity assay.

Fig. 1 pH Optimum



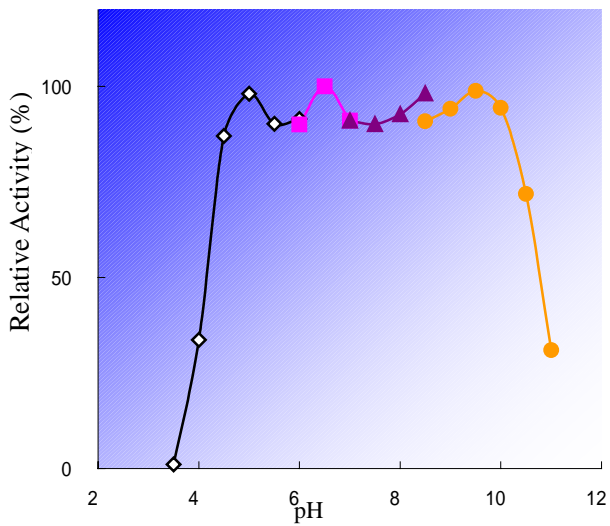
: 50mM acetate buffer
 : 50mM phosphate buffer
 : 50mM Tris-HCl buffer
 : 50mM glycine-NaOH buffer

Fig.3. Optimum temperature



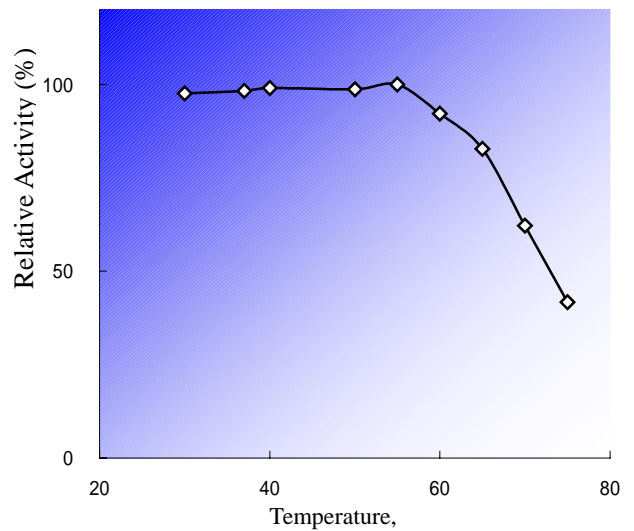
Buffer: 50mM Tris-HCl buffer , pH 8.0

Fig. 2 pH Stability



Treatment : 30 , 17 hr
 : 50mM acetate buffer
 : 50mM phosphate buffer
 : 50mM Tris-HCl buffer
 : 50mM glycine-NaOH buffer

Fig.4. Thermal stability



Treatment: 50mM Tris-HCl buffer, pH 8.0, 1hr