DNase I, RNase-free (5,000 U/mL)

Cat. No.: RK20549



Product Components

Components	Component number	1,000 U	5,000 U
DNase I, RNase-free (5,000 U/mL)	RM21312	200 μL	1 mL
10X DNase I Buffer	RM20266	1 mL	1 mL × 5
1X DNase I Dilution Buffer	RM20195	1 mL	1 mL × 5
10X Stop Buffer	RM20196	1 mL	1 mL × 5

Product Description

DNase I (deoxyribonuclease, RNase-free) is an endonuclease that nonspecifically cleaves DNA to release di-, tri-, and oligonucleotide products with 5´phosphorylated and 3´-hydroxylated ends. The activity of DNase I depends on Ca²⁺ and also be activated by divalent metal ions Mg²⁺, Mn²⁺, etc. DNase I act on various DNAs such as single and double-stranded DNA, RNA:DNA hybrids.

Product Source

Bovine pancreas DNase I was expressed in yeast expression system.

Unit Definition

One unit is defined as the amount of enzyme which will completely degrade 1 μg of pBR322 DNA in a total reaction volume of 50 μL in 10 minutes at 37°C.

Storage Buffer

2 mM CaCl₂, 10 mM Tris-HCl (pH 7.6) and 50% glycerol.

Storage Temperature

-20°C.

Enzyme inactivation

Stop Solution contains chelating agent to remove divalent cations. Before heat inactivation, Stop solution must be added and mixed to protect from RNA degradation.

Instructions

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1. Set up the following reaction in a RNase-free microcentrifuge tube. (For 10 $\,\mu L$ reaction system).

Components	Amount
RNA	Χ μg
10X DNase I Buffer	1 μL
DNase I, RNase-free(5U/μL)	1 U per μg RNA*
ddH ₂ O	Up to 10 μL

^{*,} The volume of DNase I needed to be calculated and added according to the amount of RNA.

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- 2. Incubate at 37°C for 15 minutes.
- 3. 1 μ L 10X Stop Solution was added to terminated the reaction. And heated at 65°C for 10 minutes to inactivate DNase I.The samples could be directly used for the next reverse transcription experiment.

Notes

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- 1. $1 \mu g$ RNA or less than 1 u g RNA can use 1 U DNase I.
- 2. EDTA should be added to a final concentration of 5 mM to protect RNA from being degraded during enzyme inactivation.