

Native Porcine Trypsin

Catalog No.	CSI14646A	Quantity:	1.0 gram
	CSI14646B		10 grams

Description: Trypsin is a serine protease found in the digestive system of many vertebrates, where it hydrolyzes peptide bonds in which the carbonyl group is contributed by the basic amino acids lysine or arginine. Trypsin is produced in the pancreas as the inactive proenzyme, Trypsinogen, which is converted to the active trypsin by enterokinase from the intestinal mucosa and by trypsin itself.. Trypsin is one of the three principal digestive proteinases, the other two being Pepsin and Chymotrypsin. The optimum pH for trypsin is in the range of 7-9. Calcium ions contribute to increasing the stability of trypsin, while several protein-like substances inhibit the activity of trypsin. These trypsin inhibitors have been isolated from soybean, barley, mung bean and pancreas.

Source: Porcine Pancreas

UniProt ID: P00761

Molecular Weight: 23.5 kDa

Protein Content: 90-95% (biuret)

Formulation: Lyophilized

Appearance: White to off-white powder

Biological Activity: $\geq 5,000$ U/mg, lot specific

Unit Definition: One unit is the amount of enzyme which causes an increase in absorbance of 0.003 per minute at 25°C and 253 nm, pH 7.6, on the substrate benzoyl-L-arginine ethyl ester (BAEE).

Reconstitution: Soluble in distilled water or dilute buffer

Storage & Stability: Upon receipt, store at -20°C for up to 1 year. Protect from moisture.

Country of Origin: The animal source of this product was collected at a USDA licensed establishment. The animals received ante and post-mortem health inspections at the abattoir by a US FSIS inspector and they were apparently free from infectious and contagious diseases.

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Cell Sciences[®]
65 Parker Street
Unit 11
Newburyport, MA 01950

Toll Free: 888-769-1246
Phone: 978-572-1070
Fax: 978-992-0298

E-mail: info@cellsciences.com
Website: www.cellsciences.com